Exploring The Secrets of Kyushu on Foot

Trip Code: SGKU

Version:

WALK & TREK	SELF-GUIDED	LEISURELY 2



HIGHLIGHTS

- Discover the blend of traditional Japanese customs and foreign influences behind Kyushu's unique culture
- Relax in onsen hot springs after days out exploring volcanic landscapes
- Experience rural life with a day of walking on a tiny island and a countryside homestay
- Marvel at the enigmatic Usuki Stone Buddahs

- Walk inside the verdant Nakadake Caldera with views of mighty Mount Aso, Japan's second-largest active volcano

AT A GLANCE

- 8 days walking and sightseeing
- Daily departures
- Join at Beppu / End in Nagasaki

ACCOMMODATIONS & MEALS

VIEW DATES, PRICES & BOOK YOUR HOLIDAY HERE

Introduction

Kyushu lies in the southwest of Japan and is the third-largest of her four main islands. Easily accessible - yet often missed by first-time visitors to Japan - Kyushu is full of interest and reward for those who venture there.

Whether you are a history buff, a fan of volcanoes and bathing in onsen hot springs, a foodie who adores seafood and umami flavours, a lover of Japanese arts and crafts, or you simply like to immerse yourself in fascinating cultures on foot, this is a fantastic trip for you. Even better, you'll be a step ahead of most travellers in coming here to Kyushu.

The gateway of many cultural influences, Kyushu holds a significant place in history as the birthplace of Japanese civilisation. The foundations of the green tea ceremony first arrived in Japan via Kyushu's Hirado Island in the late 12th century; in the 16th century, European traders first arrived in Japan via Tanegashima Island, just off Kyushu's southern tip - although this happened more by accident than by design as they were blown off course and shipwrecked! Then, for much of the sheltered Edo period, Dejima Island (by Nagasaki) was the only legal trading post between Japan and the West for over 200 years. Despite previous commercial collaborations, Nagasaki is now known more widely for being decimated by a huge atomic bomb in World War II. However there is much more to Nagasaki, and we have included time here at the end of your trip.

Whilst centuries of foreign exchange and military events have had a big impact on Kyushu's cultural fabric, her landscape has been shaped by volcanic activity. As well as the island's hot-spring villages, you will find settlements built within the calderas of volcanoes as people adapt to this lively landscape. Fans of onsen-bathing, mountains, and geology alike will be in their elements here!

Arts and crafts lovers can appreciate Kyushu's thriving scene, including *takezaiku* bamboo weaving (especially around Taketa), ceramics, and even *anime*. Foodies will be delighted; excellent fish and seafood is easy to find here. Delicious regional specialities including broths, chicken and ramen noodle dishes also come highly recommended, as does the drink for which the region is famed: *shochu*.

Is this holiday for you?

This holiday is perfect for you if you are fairly active, love to discover new cultures and cuisines, are interested in history, and enjoy the freedom of walking and exploring independently whilst having the

holiday planning and logistics all taken care of for you. If you are a fan of onsen-bathing - bathing in natural hot spring baths - or just fascinated by volcanic landscapes, then this trip is definitely for you too!

On this holiday, you will explore the northern part of Kyushu, one of Japan's lesser-visited islands, from east to west as you immerse yourself in its culture and vibrant volcanic landscapes. We have designed this trip so that you can enjoy a mixture of exploration days on foot interspersed with some dedicated walking days. You should be comfortable with covering 5-6km on foot each day, either all in one go on your longest walk, or on and off throughout a full day of exploring on foot, for consecutive days.

Itinerary

Version:

Holiday Information

What's Included

- All accommodation as described
- Meals as described in the Meal Plan
- Self-guided information pack containing your map and route notes
- Japan guide book
- Train tickets: Beppu to Saiki (Day 2); Saiki to Usuki (Day 3), Usuki to Oita (Day 3), Oita to Taketa (Day 4), Aso to Kumamoto (Day 5)
- Ferry from Kumamoto Port to Shimabara Port (Day 6)
- A pre-booked and pre-paid taxi (Days 4, 5, 6)
- An entrance to the Usuki Stone Buddhas (Day 3)
- GPX tracks supplied

What's not Included

Travel insurance

- Travel to Beppu
- Travel from Nagasaki
- Visas (if applicable)
- Some meals as described in the Meal Plan
- Luggage transfers
- Ferry journeys between Saiki and Onyujima Island
- Local bus journeys (pay on the spot)
- Cable-car down from Mount Myoken to Nita-toge Pass (Day 6)
- Personal equipment
- Any additional activities/excursions indicated as optional

Your Self-Guided Pack & Route Notes

Each self-guided holiday comes with comprehensive route notes and a map or pocket guidebook of the area you are exploring. The route notes contain information about the places you will visit and the local transport you might need, along with the detailed route notes for your daily walks or cycle rides. We even include some tips for the best places to stop for lunch.

You can expect to receive your Self-Guided Pack containing your route notes, a map or guidebook, and all your relevant documents, no later than 3 weeks before your holiday start-date. We will send your documents using a signed-for courier so that you can track your package and know that it is safely on its way to you. For bookings of more than 4 people we will send an additional Self-Guided Pack. If you do not need this additional pack please inform our Sales Team. Your pack will be sent to the lead booker, so please remind them to pack it before setting off.

Should your self-guided trip be part of a longer adventure requiring you to leave home more than three weeks before your holiday start-date, please inform our Sales Team so that we can make alternative delivery arrangements.

Self-Guided Families

Our Self-Guided Holidays are perfect for your next family holiday and are suitable for children of all ages.

Our partner hotels and accommodations are able to provide cots for young children, and some offer family rooms. We can also arrange hire of children's bikes and tag along bikes for most of our self-guided cycling trips and with trips such as Lake Constance and the Danube offering routes on designated cycle paths you can rest assured in keeping your family safe.

As a parent we trust that you know your own child's capabilities, so please read the itinerary details to ensure the distances covered each day are suitable for your family. If this is a first time walking or cycling holiday for your family, a centre-based trip is a fantastic option as it allows you to easily opt out of a day's walking if a day of building sand castles, swimming in the pool, or visiting museums is calling instead.

Please discuss this further with our Sales Team who will be happy to assist in picking the best trip for your family.

Joining Arrangements & Transfers

The trip starts in Beppu and finishes in Nagasaki. All of our self-guided holidays are sold on a Land Only basis allowing you the flexibility to choose the travel method which best suits you. The nearest airports to Beppu are Oita, Kumamoto, Fukuoka, Matsuyama and Nagasaki, all of which are well-connected with many other airports in Japan. Fukuoka and Nagasaki also have good connections with South Korea, Hong Kong and China.

The nearest airport to Nagasaki is Nagasaki Airport.

Each of the airports has good public transport connections with both Beppu and Nagasaki. For more information about the latter, please visit Rome2Rio.com.

Meal Plan

This trip is on a bed and breakfast basis throughout, along with 4 included evening meals on the nights you stay in a traditional minshuku, ryokan or a home stay in the smaller towns and villages. We have left your evening meal options open on the nights you stay in the larger cities to give you flexibility to choose from amongst the wealth of options available.

The included evening meals will generally be *kaiseki*-style. This is a traditional Japanese multi-course meal including multiple small dishes freshly prepared using locally-sourced seasonal ingredients. Such meals are generally served at low tables, and you will be required to sit on cushions on the floor. Knives and forks will be rarely seen, so be prepared to use chopsticks. Outside of the cities, breakfasts will also be exclusively Japanese-style.

Special Diets

Whilst we can cater for vegetarians, albeit sometimes with a more limited choice, we cannot always provide for special diets. Due to the nature of some of the trips that we operate and the countries in which we operate them, it can be very hard (and sometimes impossible) to cater for a wide range of dietary choices and you may have to supplement your meals with food/snacks from home. If you have specific dietary requirements please do speak to our sales team and they will be able to advise you whether or not we will be able to offer your specific choice. Please note that we are unable to provide separate menus and cannot accept liability for any problems arising from special dietary requirements or intolerances.

Food & Water

Water from the taps is perfectly drinkable on this holiday - please use this to fill your personal bottles for your daily activities. We do not encourage the purchase of single-use plastic bottles.

Japanese cuisine is fresh, fragrant and flavoursome, and is often rich with delicious umami savouriness.

The island of Kyushu itself is renowned for its excellent ingredients thanks to fertile volcanic soils, mild temperatures, and the fact it is surrounded by the sea. Throw in external influences that arrived over the centuries with foreign traders, and we have the perfect recipe for a melting pot of wonderful flavours, textures, scents, sights and delights.

Seafood lovers will be in their element in Kyushu. Like elsewhere in Japan, sushi and sashimi are hugely popular, as is seafood that is grilled, or fried in a light tempura batter. A popular, simple dish found in Oita Prefecture is *hyugadon* – a sesame-marinated tuna sashimi mixture spooned over hot rice, rich in umami flavour - that originated with fishermen working just along the coast from Usuki as a quick nutritious meal for whilst they were out on their fishing boats. In Kumamoto, you'll find *Ayu no sugatazushi*, where the entire fish is prepared and cut down the middle before being rolled around sushi rice, giving it the appearance of being stuffed. Served cut into bite-size slices, this delicate sweet fish has been thought of as a lucky food since ancient times.

It isn't all about seafood though - one of Oita's best-known and most popular dishes is succulent *karaage* chicken. Small pieces of chicken are marinated in soy sauce, *sake*, garlic, ginger and mirin, lightly coated with flour and potato or corn starch, then fried. Often served with Japanese mayo and lemon wedges, they are juicy on the inside and crispy on the outside, with the method of pre-marinating having been introduced by Chinese traders during the early Edo period. Yum!

Many people will have heard of the melt-in-the-mouth Kobe Wagyu beef, yet here in Kyushu you'll find tender, juicy cuts of meat that come from Kumamoto's Akage Washu cattle that are raised sustainably on the wild, high pastures that surround Mount Aso. Much lower in fat than the 'average' Wagyu beef, it is pleasantly firm yet still very tender, and is sought after for its health benefits as much as for its subtle sweet flavour.

Another Kumamoto delicacy is *karashi renkon*: lotus roots stuffed with Japanese mustard and miso paste, battered and lightly fried. Its beautiful crisp texture and clean, spicy mustardy flavour provide one of Kumamoto Prefecture's unique culinary experiences.

To many, Japan is synonymous with rice dishes, and noodle dishes such as the popular *ramen* (Chinese-style wheat noodles served in broth), *udon* (a thick wheat noodle), and *soba* dishes such as *yakisoba* (a thinner buckwheat noodle) that are found throughout the country, and there are some regional specialities in Kyushu that we'd definitely recommend. Around Nagasaki, you'll find significant influences from trade with China over the centuries. Some of the traders even settled here, giving rise to Nagasaki's Shinchi Chinatown, the largest of only three Chinatowns in all of Japan. This is one of the best places to experience Japanese-Chinese dishes such as *champon*, *sara udon* and *kakuni manju*.

Champon is undoubtedly Nagasaki's most popular dish. Found all over Japan with regional variations, the Nagasaki version is one of the best known. In this flavourful ramen dish, all the ingredients are cooked in one pot, including a type of ramen noodle made especially for *champon*. Pork, seafood and vegetables are combined in a chicken and pork broth, in which the noodles are also cooked so they absorb lots of flavour. It comes highly recommended - if there is one dish to try in Nagasaki, this could be it!

Sara udon comes a close second in the popularity stakes here and is also considered a Nagasaki speciality. Deep-fried noodles are topped with fried cabbage and other vegetables, pork, prawns, squid, *kamaboko* (fish cake) and a few *champon* noodles, and it is all served in a tasty broth sauce.

For food on the go, you can be sure to find *bao* buns and *onigiri* in local convenience stores, as in most of Japan. Bao buns are parcels of steamed dough containing a tasty filling, often pork, and grabbing one is the Japanese version of grabbing a sandwich. *Onigiri* are rice parcels, usually triangular, with a tasty sour or salty filling such as pickled plum or salted salmon, and come wrapped in *nori* seaweed. However one thing we'd recommend trying when you are in Kyushu is the famous *kakuni manju* of Nagasaki. This popular street food consists of some of the lightest, fluffiest buns you could imagine, stuffed with sweet succulent belly pork cooked in Asian spices and dashi, plus hoisin sauce and cucumber. This 'variation on a *bao* bun and then some' is absolutely delicious!

Other fantastic Japanese culinary experiences found in Kyushu include *teppanyaki*, where diners sit at a hot iron grill and watch their dishes being cooked in front of them (usually with some theatrics). Another is *shabu-shabu*, where diners sit around a large cooking pot filled with broth and are served a selection of tofu, raw meat (usually thinly sliced pork and beef) and vegetables that are then dipped in the boiling broth and dipping sauces before being eaten.

As for sweet treats, you'll find one of our favourites in Kumamoto Prefecture: *ikinari dango* (*mochiko* rice flour dumplings layered with sweet potato and a red bean paste). To round off your trip in Nagasaki, maybe you'll be tempted to try *castella* cake, a type of Japanese sponge cake introduced by Portuguese merchants in the 16th century, or a *chirin-chirin* as you stroll around? This pretty ice cream snack is scooped and moulded to look like a flower and has been a popular street food for over fifty years – it is named after the sound of the brass bells on the vendors' carts.

For anyone fond of a tipple, whilst in Kyushu we'd recommend trying *shochu* at least once. Although this drink is consumed throughout Japan, Kyushu is the centre of its production and it is a far more popular drink here than *sake*. It can be made from various ingredients including sweet potato, rice, barley, wheat, molasses and even chestnuts, and is closely related to the *awamori* drink of Okinawa – the island to the south of Kyushu. We must admit that there are a few *shochu* fans in the KE office!

Breakfast: as in most of Asia, breakfast is really a version of lunch or the evening meal. At breakfast in Japan you generally won't find a croissant or bowl of cereal - instead you're likely to find a warm bowl of ramen or perhaps *omu-raisu*, an omelette made with thin fried scrambled egg, filled with fried rice, and topped with ketchup

Vegetarians: if you are vegetarian, please be advised that, outside the cities, vegetarianism is not a concept that is widely understood. Whilst vegetarian options are available, they are limited and it is difficult to guarantee that 'vegetarian' dishes are 100% vegetarian as most Japanese dishes contain dashi, which typically contains fish. Strict vegetarian, vegan, and / or gluten-free diets will be difficult to accommodate in Japan.

Included evening meals: these will generally be *kaiseki*-style - a traditional Japanese multi-course meal consisting of several small dishes freshly prepared using locally sourced seasonal ingredients. Meals are generally served at low tables, and you will be required to sit on cushions on the floor. Knives and forks are rarely seen, so be prepared to use chopsticks.

Accommodation

On this trip, you will experience several different types of accommodation in keeping with the locations in which you are staying, to provide you with a true taste of Japan.

Whilst in Oita City, Kumamoto, and Nagaskai you will stay in 3-star and 4-star hotels with all the facilities you would expect from a city hotel including en-suite bathrooms, air-conditioning, TV, and (in most) a small fridge too. Space is at a premium in Japanese cities, so hotels are multi-storey and rooms are generally compact and cosy.

Whilst away from the cities, you will have the opportunity to stay in smaller traditional accommodations, including ryokan and minshuku, for a classic Japanese experience.

Ryokan are traditional Japanese-style inns and may take the form of a modern concrete or a traditional wooden structure. They generally have tatami rooms that have a tatami (straw matting) floor on which a traditional futon mattress is laid out directly by staff in the evening, in time for going to bed. There may also be cushions and/or chairs and a table - all very low to the ground - in such rooms, so be prepared to be able to get all the way up and down. The rooms are private and many ryokan have both en-suite facilities (with the exception of some older buildings) as well as access to communal hot spring style baths (segregated by gender). They are the classic Japanese experience. In the evenings, meals are enjoyed together with other guests and are lovingly prepared by your hosts.

Minshuku are also a type of family-run inn or homestay built in a traditional style with tatami matting and futons, however you may be required to lay out your futon yourself in the evening and they do not usually offer en-suite facilities. These are a slightly less formal style of accommodation, a home from home, with warm hospitality and excellent food. Staying at a minshuku feels as if you are staying with friends, and provides a real off-the-beaten-track experience.

Occasionally you may stay in Japanese style-lodges, which also feature Japanese-style rooms and are similar to minshuku. Smaller inns offer domestic-scale bathing tubs used privately in turn by guests, whilst larger inns offer communal spa-style baths, segregated by gender, again providing the classic Japanese experience.

It is possible to arrange additional nights' accommodation in Beppu / Nagasaki at the start / end of your trip if you wish to enjoy more time exploring the region - please ask our Sales Team for details.

Japan is a cash society, particularly outside of cities and large towns, so having a supply of cash in Japanese Yen would be a good idea.

Baggage Allowance

For this holiday, we recommend a bag/case with wheels for ease of transport. You will also require a daypack for whilst you are out walking and exploring. Whilst you are out on your adventures, including hopping on and off short train, bus and ferry transfers, we would recommend travelling light – as the locals do in Japan - by sending your main luggage between your accommodations in the larger cities. As well as being much easier for you, the traveller, it is much more practical for the nights in between when you stay in traditional accommodations such as minshuku and ryokan where space tends to be limited. Packing light in your daypack whilst your main luggage is forwarded to the larger towns and cities is much more practical.

The minshuku and ryokan provide meals, and most also provide toiletries and a yukata (cotton robe) and slippers for you to wear after arrival and for dining (shoes are not worn inside Japanese homes or these styles of home-from home-accommodations), so you really can pack light for when you are out walking and exploring away from the cities. Full details of what is provided by each of your accommodations will be included in your travel documents.

LUGGAGE FORWARDING SERVICE

You will notice when travelling in Japan that nobody seems to be carrying large luggage. Nobody other than foreign tourists that is! This is because Japan has an extremely extensive, efficient, and reliable delivery service available known as *takuhaibin* or *Takkyubin* (*Takkyubin* is the brand name of the best-known service provider). The Japanese never travel with their luggage unless they are driving to their destination, and there is no need for you to do so either!

The service is secure, efficient, and economical - and it can be arranged at your accommodation. It must be paid for locally and typically costs around 3,000 Japanese Yen per bag per transfer. This service is recommended on the morning of Day 1 to forward your main luggage to Oita City (Night 3), on the morning of Day 4 to Kumamoto (Night 5), and on the morning of Day 6 to Nagasaki (Night 7). Full information regarding the *takuhaibin* will be provided with your travel documents.

General Information

Passport & Visas

The information that we provide is for UK passport holders.

A passport with 6 months remaining validity at the end of your stay is generally required**,** and you should have at least 2 blank pages for each country that you visit.

For other nationalities, please refer to your own Government website for the latest information.

It is your responsibility to ensure that you have the correct travel documents including vaccinations and health certificates *(see Health & Vaccinations below),* **and visas for your holiday.** Please ensure that you check the FCDO for the latest advice for **each country visited** before travel.

Visa Japan

UK and USA passport holders do not require a visa for short stays.

Health & Vaccinations

Vaccinations:

You should be up to date with the routine vaccinations recommended in the UK for overseas travel.

You must also contact your doctor or travel clinic to check if there are specific vaccinations or other preventive measures that you need for the area you are visiting, in good time before you are due to depart.

Please ensure you are looking at the recommendations for all countries visited on your holiday plus recommendations for any borders you cross.

On holidays to more remote areas you should also have a dental check-up.

It is your responsibility to ensure that you have the correct travel documents including vaccinations and health certificates.

Please check the FCDO and Travel Health Pro. For all of your intended destinations for up-to-date advice.

Severe Allergies:

If you have a severe allergy please inform the KE office before you travel. We will do all we can to help, but we cannot guarantee an allergy free environment on KE trips.

Currency

The unit of currency in Japan is the Japanese Yen.

Preparing for your Holiday

The advantage of a self-guided walking holiday is that you decide the pace, however getting some additional exercise before coming on an active holiday makes a lot of sense. You should be comfortable with walking for distances of up to 6km on a mixture of rural paths and dirt trails, and being on your feet on and off for up to around 5km per day whilst out exploring on foot. The walks are leisurely in general, however there are short sections where the terrain can be steep or the paths can be rocky or rooty, so you should be confident on sections of uneven terrain. The fitter you are, the more enjoyable your walks and time out exploring will be, so we suggest that you try to fit in a number of daily walks in undulating countryside before your trip. It is also always a good idea to spend some time walking in the footwear that you are going to use on this holiday.

Climate

Kyushu has a relatively subtropical climate, with mild winters and hot, rainy summers. It is one of Japan's warmer regions and, just like the rest of the country, has a summer monsoon. For the island in general, June and July are the rainiest months, and July and August are the hottest months with temperatures reaching around 30 degrees centigrade - although during heatwaves temperatures can reach around 40 degrees centigrade.

The northern part of the island, which you will visit during this trip, tends to get much less rain than the south, and be slightly cooler. March to May (when temperatures reach 15-23 degrees centigrade), and September and October (when temperatures reach 27 and 22 degrees centigrade), tend to be pleasantly warm and a much drier - making these excellent months in which to visit, although always have a waterproof to hand just in case!

Like the rest of the country, Kyushu can be hit by typhoons. These typically occur from June to October, and especially from August to early October. However, they are most likely to affect the southern coast rather than the northern portion of the island where this trip takes place.

Travel Aware

As a reputable tour operator, KE supports the British Foreign, Commonwealth and Development Office's **'Travel Aware'** campaign to enable British citizens to prepare for their journeys overseas. The 'Travel Aware' website provides a single, authoritative source of advice for all kinds of travellers and we recommend that before travel, all KE clients visit the official UK Government website at travelaware.campaign.gov.uk and read the FCDO Travel Advice for their chosen destination. All other nationalities should check their government websites for relevant information.

KE treat the safety and security of all clients as the most important aspect of any trip we organise. We would not run any trip that we did not consider reasonably safe. Should the FCDO advise against travel for any reason, we will contact everyone booked to travel to discuss the situation. We receive regular updates directly from the FCDO and are in constant touch with our contacts on the ground. If you have any questions about government travel advice, please call our office.

Single Use Plastic

KE do not encourage the use of single use plastic items. We are ensuring that our agents all over the world are working together to reduce the problem and educate those around them. We are leading by example in our KE office by reducing our plastic use.

Books

Japan - Lonely Planet

Bridge to the Gods: Tales from Kyushu - Andrew Thomson

Kyushu, Gateway to Japan: A Concise History - Andrew Cobbing

Etiquette Guide to Japan - Boye Lafayette De Mente / Geoff Botting

Abroad in Japan – Chris Broad

Travel Insurance

It is an essential condition of joining a holiday with KE Adventure Travel that you have a valid travel insurance policy to cover the cost of medical treatment and to protect the value of your holiday in the event of cancellation. When taking out insurance please ensure the policy you choose covers you for the activities and altitude included in your itinerary.

For appropriate insurance cover we recommend Campbell Irvine Direct. Please go to our Travel Insurance page for further information and to get a quote.

Equipment Information

Self Guided Equipment List

- Hiking boots with good-grip soles
- Hiking socks
- Long / short hiking trousers
- Functional base layer top and leggings
- T-shirts
- Fleece / extra warm layer

- Windproof jacket
- Waterproof jacket
- Waterproof trousers
- Hat, gloves, and neck gaiter
- Sunscreen
- Sunglasses
- Sunhat
- Small first aid kit inside your rucksack
- Water bottle or hydration pack
- Mobile Phone (ensure your data package covers your destination)
- Power bank
- Waterproof phone cover
- Camera (and batteries / memory card)
- Reusable sealable picnic boxes for picnics
- Reusable cloth bag for shopping to avoid the use of plastic bags
- Walking poles
- Headtorch with spare batteries
- Personal wash kit
- Your self-guided route notes

- Rucksack (approx. 20L)

Land Only Information

Please note that our 'from' price listed is based on 4 persons on twin or double occupancy, however we can quote for any number of travellers including solo travellers - contact our Sales Team for a quote.

When considering your travel dates, you might like to investigate any seasonal opening times of attractions and points of interest.

All of our self-guided holidays are sold on a Land Only basis allowing you the flexibility to choose the travel method which best suits you. You may even wish to make this holiday part of a bigger adventure or pair it with one of our other holidays. We can arrange additional nights' accommodation before your self-guided trip (in Beppu) or after your self-guided trip (in Nagasaki) - please ask our Sales Team to find out more about this.

Our Sales Team will be happy to provide you with a quote for scheduled flights, or alternatively you may wish to book your own flights.

Please DO NOT book your flights before you have received your booking confirmation and your deposit has been taken.

Our Sales Team will also be happy to provide you with a quote for scheduled flights from your nearest regional airport (where possible). Flight prices are subject to change depending on availability and seasonality. Flight prices will only be confirmed to you when all services have been arranged and confirmed for your requested dates.

Why Choose KE

Why KE?

This trip has been designed especially so that you can experience the fascinating and beautiful off-the-beaten-track island of Kyushu. As well as spending time in awe of her natural wonders, you will discover her unique place in Japan’s modern history.Working with our partner in Japan, we have included a walking day on one of Kyushu's islets and a homestay at a countryside inn, so that you can experience the authentic rural lifestyle of this wonderful region.

Please Note This document was downloaded on 23/11/2026 and the trip is subject to change