DISCOVER A COOLNESS

UNIQUE TO THE JAPANESE SUMMER

Japan abounds in traditional wisdom and customs that enable people to pleasantly endure the hot summer months through sights for the eyes, textures for the skin, and tastes for the tongue. With such summer-exclusive scenery and flavors, the five senses provide a feeling of coolness.

SUMMER NOODLES

A must-have dish aimed at helping people of all ages beat Japan's hot summers is somen: a traditional thread-thin noodle that is produced most notably in Hyogo and Nara Prefectures as well as Shodoshima Island in Kagawa Prefecture, using time-honored ingredients and production methods. Briefly boiled then chilled in ice-cold water, and finally dipped in a savory soy-based sauce, the noodles release a refreshing coolness into the mouth. Adding condiments such as green onions and ginger makes it more enjoyable to savor a variety of flavors. Slurping down somen noodles—a powerful ally for riding out the blazing heat—is an excellent way to experience the Japanese summer as the





CLD STREETS
IN YUKATA

Kimono, the traditional dress of Japanese people, is one aspect of Japanese culture that overseas visitors love to see. In particular, a simple garment originally worn after a hot bath, yukata, made of cotton or linen, has become customary Japanese summer wear thanks to its excellent breathability and smooth feel on the skin. Shown in the photograph is a street within the teahouse district of Kanazawa City in Ishikawa Prefecture, a leading tourist

charms modern visitors just as it did in bygone years.

To take a stroll wearing *yukata* over the stone pavements, on summer mornings or evenings,
gives an unmistakable feeling of total
immersion in Japanese
culture.

attraction whose intact townscape from two centuries ago

MYTHICAL GORGE

