

**Snow Country A-Grade Gourmet Gastronomic delights**

Featured in the Jiyujin magazine, that has editorial themes featuring tourism and gastronomy, Wafu Inn Koshiji was the first inn to be selected "Snow Country Grade A" for the food that they serve. The rice is super premium Koshi Hikari produced in Uonoma which they grow in their fields. The vegetables served from spring to autumn are 90% homegrown and all their preserved vegetables are homemade. You will be able to have these pickled culinary delights all year round.

**Year round activities and good for large groups**

Summer is for a barbeque at the terrace. New Year's you can make hand pound mochi. Or, forage for wild vegetables, do rice field work, climb mountains and swim in the river. If you are more into food, then learn how to make chimaki, a Japanese rice dumpling wrapped in bamboo. In the winter you can ski or snowboard. Located 30 seconds from the ski slopes and 1 minute from the ski lift. Koshiji is ideal for educational trips & excursions for schools. Ask about the special student discount for groups over 10 persons.

**Accommodation Rates**

- 1) 1 night accommodation with dinner and breakfast JPY8,640/person (elementary schoolers JPY7,560)
- 2) 1 night accommodation with breakfast JPY5,940/person (elementary schoolers JPY5,400)
- 3) Student group rate One night lodging (with 3 meals) JPY7,000/person

**Basic Information**

Name	Wafu Inn Koshiji	Check in	13:00
Address	1283 Ubashima Shinden, Minami-Uonuma, Niigata	Check out	10:00
Phone	025-783-2644	Holidays	Irregular
Email	yado@koshiji-inn.jp	Reservations	required
Website	http://www.koshiji-inn.jp	Vehicle Parking	20 cars

**Facilities**

No. of rooms	15 rooms (max 50 persons)	Amenities	1 face towel, safety razor, toothbrush, yukata, bodywash
Facilities	Hair dryer, Japanese bath, wifi; tv	Payment	JPY Cash
Reservations	Reserve on their website; phone or email	Foreign languages	yes
		Pickup service	From Echigo-Yuzawa station (please reserve ahead)

