The four seasons and regional cuisine using locally grown ingredients

In front of old traditional Japanese house, the rice fields and mother nature showing her best of the four seasons. The old traditional house was renovated to include an irori hearth. The rice that they make in their fields is pesticide free and has a high reputation for its taste. The iwana trout, wild vegetables and morning harvested local organically grown vegetables are all a part of the local cuisine they serve.

Activities

There are various activities each season that you can participate in. You can pound rice to make mochi, nagashi (flowing) somen noodles, straw crafts, nature walks, help at the fields, make kamakura igloos, make snow sculptures/. Please ask about the activities and the extra fees that will occur when making reservations.

Accommodation Rates

- 1) **One night lodging (with dinner and breakfast)** JPY8,500/per person Under 12 years old 6,000 From November to March an extra charge of 300 will be added for heating
- 2) **One night lodging (with breakfast)** JPY6,000/per person Under 12 years old 5,500 From November to March and extra charge of JPY300 will be charged for heating
- 3) **One night lodging (no meals)** JPY4,500/per person Under 12 years old 4,000 From November to March an extra charge of JPY300 will be added for heating

Basic Information					
Name	Minshuku Nakanoya	Check in	15:00		
Address	551 Togamura Sakaue Nanto-shi, Toyama	Check out	10:00		
Phone	0763-68-2104	Holidays	None		
Fax number	0763-68-2121	Reservations	required		
email	nakanoya@pl.tst.ne.jp	Vehicle Parking	7 cars		

Facilities					
No. of rooms	6 rooms (max 15 persons)	Amenities	Towels, toothbrush, sleepwear,		
			hair dryer, shampoo, bodywash		
Facilities	Japanese bath, Shower, wifi; tv	Payment	JPY Cash		
Reservations	Reserve by phone, fax or email	Foreign languages	yes		
Website		Pickup service	n/a		





