江戸初期寛支10年の宝木台地新田用癸事業に伴い不毛の地であったこの地に入植し Explore 以来十数代に渡り営々として耕し続け其の礎を築き今日の大をなす。

―若山家墓誌より

Family History of Wakayama Farm

The ancestors of Wakayama family settled in this land about 350 years

However, cultivating their elevated ground for ease of irrigation was a challenge.

Thus these about 60 acres was left to fallow, but they never gave up cultivating it.



The first turning point was about 100 years ago.

Zenzo Wakayama studied modern agriculture at the university and afterwards practiced it here, founding the business in bamboo shoots and chestnuts.

He devoted his time to managing and developing cultivation techniques.

Then after World War II as a result of his efforts, Zenzo became a leading expert on modern agriculture, especially chestnut farming.

Yukio, Zenzo's son, focused on developing new processing technologies for bamboo materials and growing new bamboo varieties. Sadly, the demand for harvested bamboo material decreased due to the influence of plastics and imported petroleum products.

On the other hand, Yukio established the Wakayama brand of bamboo shoots at Tokyo's Tsukiji Market, and the fame grew. In addition to sales, he avidly worked for 40 years to improve the Moso bamboo species through selective breeding and field trials.

Taro Wakayama, current CEO of Wakayama Farm, Inc., shifted the focus away from bamboo as strictly a utility plant to introducing it into comprehensive landscape design and recognized how bamboo enhances otherwise dull urban cityscapes. He liked the contrast of the traditional feeling of bamboo juxtaposed with modern structures. The scaled down characteristics of the Himeakebono Moso bamboo, which Yukio developed, fits well into this new paradigm. Now many people can enjoy his design work in the city.

Even though they were plentiful, many previously well-kept Bamboo forests have fallen into sad disuse and disrepair. Wakayama's Four Seasons Bamboo Forest serves as a reminder and inspiration of the splendor of bamboo. Wakayama Farm is one-of-a-kind in Japan as far as its size and scale. As ecotourism has gained popularity, and with about 60 acres of immaculately hand cultivated bamboo forest, we have a new vision to reintroduce our generation of plugged in, nature-starved city dwellers to not only the knowledge of bamboo cultivation and practicality, but the very heart of the bamboo forest itself. Come and be enveloped in the aesthetic and vitality of the plant that never loses its wonder, in Wakayama's Four Seasons Bamboo forest.

being used thousands of

years ago. Culms can be

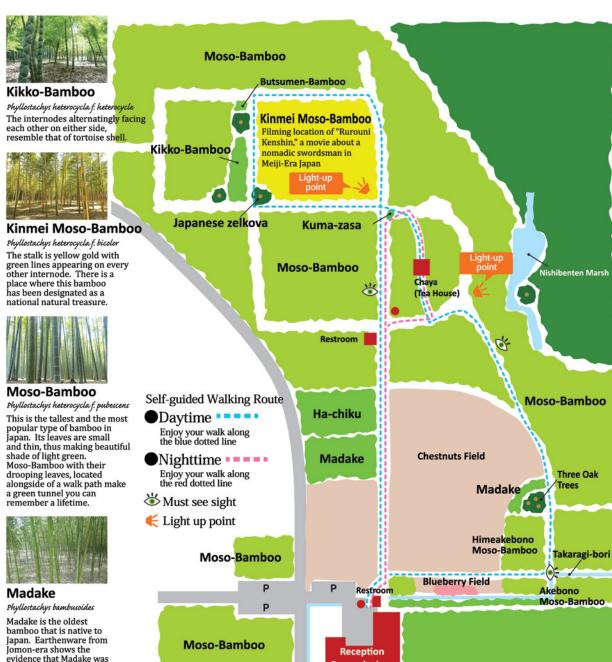
They are therefore very

popular being used in

bamboo art and crafts.

traditional Japanese

split thin and are resilient.



Farmer's shor



Kevaki Tree

Zelkova Serrata Keyaki is a genus of six species of deciduous trees in the elm family Ulmaceae. Our Keyaki is estimated to be 500 to 600 years old.



Kuma-zasa

Sasa veitchii Kuma-zasa is considered a shrub bamboo and has beautiful foliage, Unlike "take" bamboos, Kuma-zasa does not shed skins as growing up from shoots. Leaves emerge green and get a frosted bordering during the winter.



Nishibenten Marsh

This is the headwaters of Kama-gawa River that runs through the city of Utsunomiya. Originally it is the infiltrated water from Lake Chuzenji in



live Oak Tree

Quercus myrsinaefolia Blume Kashi is an evergreen tree or shrub in the genus Quercus of the beech family, Fagaceae. It bears acorns in fall



Takaragi-bori

This agricultural irrigation channel was constructed by a local volunteer group under the direction of Kinjiro Ninomiya. It was hand dug and keeps the same appearance even today.

Experience our Bamboo Oasis

- Admission Fee: Adult 500 yen, Children (4-12 years old) 250 yen *Valid for one day(Daytime only) *Re-entry permitted
- Tour guide fee: 5,000 yen/group

野掛け Explore

- Daytime: Admission fee only
- Nighttime light up: Admission fee and additional charge
- *Adult +500 ven
- Children (4-12 years old) +250 yen *Starting/Ending hours depend on the season

野遊び Enjoy

- Bamboo hammocking: Admission fee and additional charge (+500 yen per hour)
- Dress up in silk kimono: 10,000 yen~
- *Choose your favorite kimono to wear and enjoy your walk in the bamboo forest
- *Admission, matcha tea and photograph fees included
- *You can take your kimono home upon request
- *Reservation required

野点 Dining Out

- A cup of matcha tea and sweets: 750 ven
- *A bamboo teacup is included as a souvenir
- *Available on weekends and national holidays
- Snack: Seasonal
- *Baked bamboo shoots, Baked chestnuts: 500 yen
- Dining Out
 - *Bento lunch box: 2,500 yen~ BBQ: 5,000 yen ~
 - Served meals: 7,500 yen~
 - *Admission fee and cover charge included
 - *Reservation required

野良仕事 Discover Bamboo Work

- *Hand-made bamboo crafts: 500 yen~
- Water gun, Lantern, Bow & Arrow, etc.
- *Harvesting experiences: Admission fee and additional charge
- Bamboo shoots, Blueberries and Chestnuts
- *Educational bamboo work: i.e. Cutting down bamboo and cooking bamboo shoot rice in your hand made bamboo rice cooker



Opening Hours

Weekdays: 9am-5pm

Weekends and national holidays:

Mar, Apr, May: 9am-8pm Jun, Jul, Aug: 9am-9pm Sep, Oct, Nov: 9am-8pm Dec, Jan, Feb: 9am-7pm

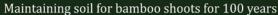












"Wakatake color," traditional Japanese light green color,

