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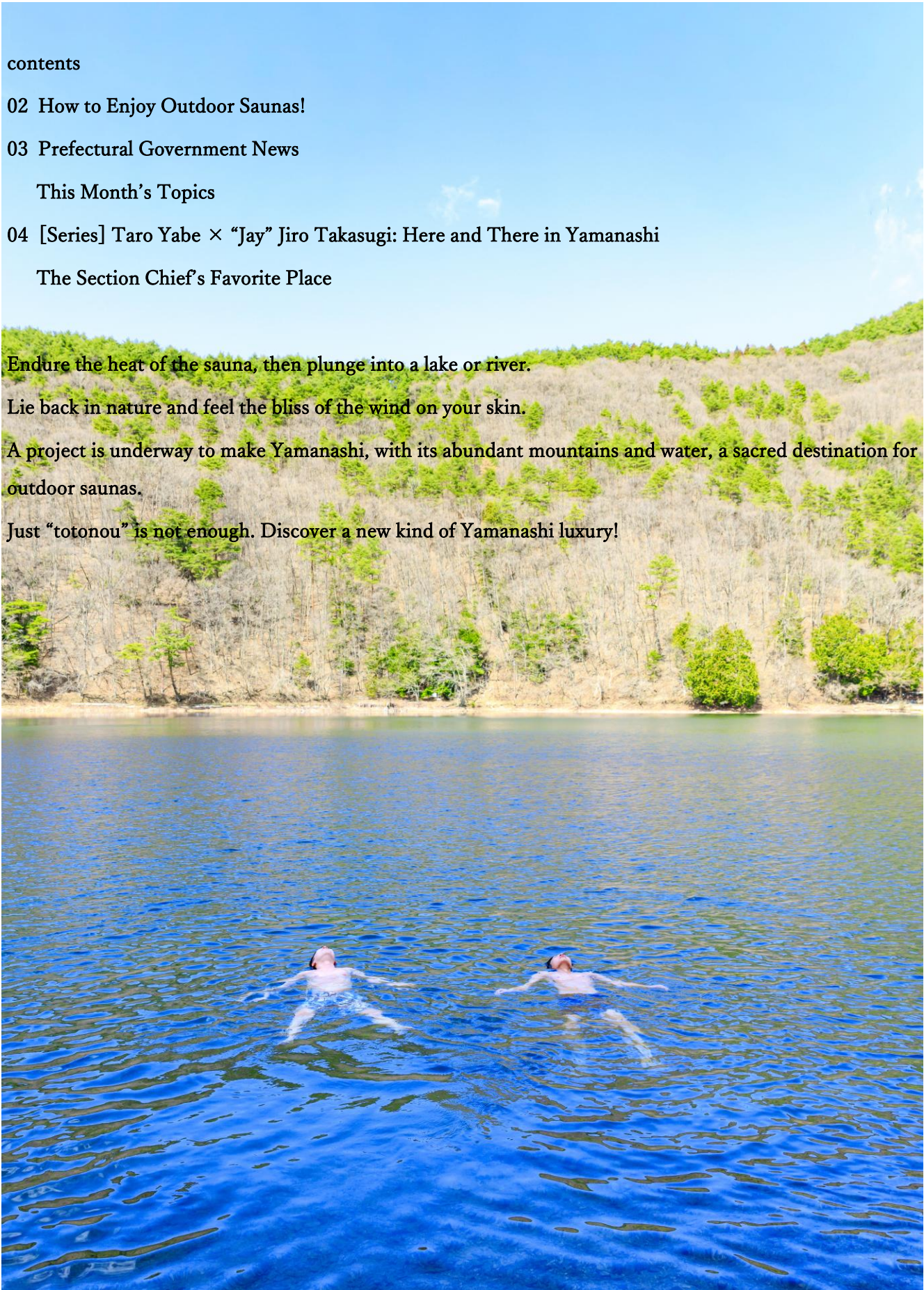
The Section Chief's Favorite Place

Endure the heat of the sauna, then plunge into a lake or river.

Lie back in nature and feel the bliss of the wind on your skin.

A project is underway to make Yamanashi, with its abundant mountains and water, a sacred destination for outdoor saunas.

Just “totonou” is not enough. Discover a new kind of Yamanashi luxury!



Experience “totonou” in the great outdoors

Column

Yamanashi truly is a sacred destination!

Moritoshi Akao



Born in 1971. Representative of Dragon Sauna and chair of the Yamanashi Outdoor Sauna Sacred Destination Realization Association (YOFGA).

I used to work at the Yamanashi Chuo Bank, but when I turned 50, I left because I wanted to do something new for the second chapter of my life. Around that time, I tried a sauna in Otsuki City that used the Maki River as its cold bath. After stepping out of the hot sauna, jumping into the river, and feeling at one with nature during the outdoor air bath, I was stunned: “This is amazing!” I was completely hooked, and now it has become my work.

Yamanashi is rich in nature, and its water is clean. You can enjoy outdoor saunas all across the prefecture. It truly is a sacred destination.

Dragon Sauna takes its name from the legend that a dragon lives in Lake Shibire. The lake’s emerald-green surface is so beautiful that we are working to spread the hashtag “#ShibireGreen” on social media.

How to Enjoy Outdoor Saunas!

0 No advance preparation needed!

A tent sauna set up on the shore of Lake Shibire in Ichikawamisato Town.



1 Start

Burn firewood to heat the sauna stones. The temperature inside the tent rises above 100° C!



2 Löyly

Pour aromatic water over the sauna stones and a rush of hot steam envelops you.



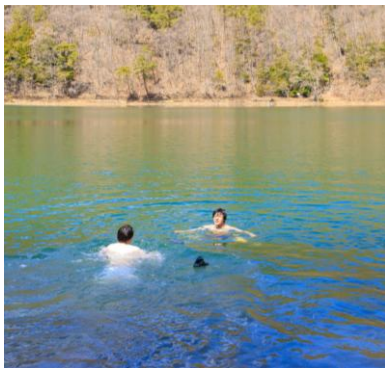
3 Endure it to the limit

Hold on, hold on.



4 Dive into Lake Shibile

Lake Shibile is spring-fed, so there is no need for a shower. Relax in a chair by the lake and enter the “totonou” state.



5 Totonou

Colorful sauna hats are available too!



6 Sauna meal

About 30 minutes by car from Lake Shibire is Roadside Station Toyotomi. Local specialties such as “Youth Tomato Yakisoba” and dishes featuring Koshu Fujizakura Pork are popular.

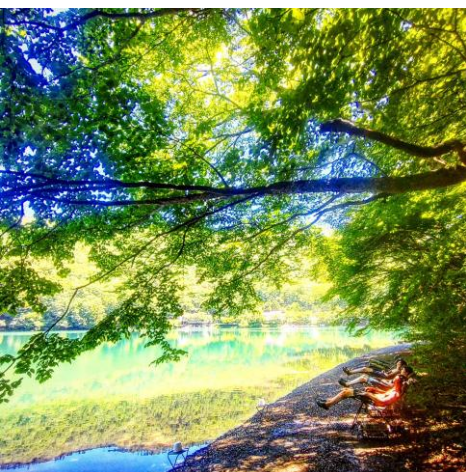


Every season is the best season

Spring: Enjoy cherry blossoms.



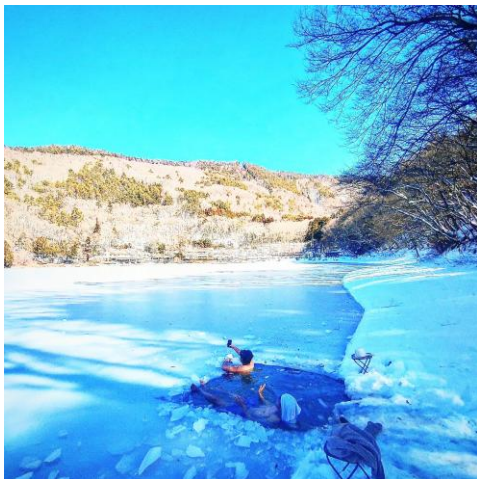
Summer: Cool off on a mat floating on the lake.



Autumn: Enjoy the fall foliage.



Winter: Winter is especially popular.



The “avanto,” in which the frozen lake surface is broken to create a cold bath, has the same intensity as in Finland, the home of sauna culture.

90 experience facilities across the prefecture

Yamanashi has abundant high-quality water, with many rivers and lakes, so outdoor saunas can be enjoyed in each area.

Okuchichibu, Taba, Kosuge and Fuehuki Area / Northern Fuji Foothills, Katsura and Doshi Area

/ Yatsugatake, Shosenkyo and Kamanashi Area / Fujikawa Basin Area



The prefecture supports efforts to make Yamanashi a “sacred destination for outdoor saunas” by utilizing nature such as rivers and lakes. The number of facilities in the prefecture has grown from 17 in 2021 to 90 in 2026.

However, there is also a disappointing fact. Mr. Akao, representative of Dragon Sauna, says, “Eighty percent of our customers come from Tokyo. It would be a shame for people within the prefecture not to know how attractive this is. I hope they will try it.” Yamanashi’s outdoor saunas are so exceptional that people want to travel from far away to experience them.

As Yamanashi gains attention as a “sacred destination for outdoor saunas,” tourism demand will increase, leading to growth in the local economy, including lodging and dining.

Ayako Nakazawa, chief officer of the Tourism Promotion Division, says, “It is important not to let this end here. Yamanashi has many other activities, such as cycling, mountain climbing, and sightseeing. By combining them with outdoor saunas, we hope residents will make new discoveries about Yamanashi. We are also considering what the prefecture can do.”

With outdoor saunas as a catalyst, Yamanashi’s tourism industry is gaining momentum. Why not try an unknown experience during Golden Week or summer vacation?



Prefectural Government News

YAMANASHI POLICY NEWS

Human Resource Development

Solving regional and corporate issues through digital technology

Junior high, high school and university students open the future

An event was held in Kofu City on March 10 where junior high, high school and university students reported on the results of their efforts to use digital technology to solve issues faced by communities and companies. This project is implemented by the prefecture in cooperation with students and commercial, industrial and economic organizations to develop digital human resources.

In one support case for a seal-maker, students presented videos and a website introducing kanji culture and hanko seals to inbound visitors, as well as an AI-powered app that converts names into kanji. Their flexible ideas linking a traditional industry with digital technology drew voices of surprise.

Governor Nagasaki praised the students' achievements, saying, "I hope that those of you who achieved results beyond our expectations will help change Yamanashi."

The prefecture will continue to nurture students who deepen their learning through practical experience. Communities and companies facing digital-related challenges are encouraged to consult with us.



Photo captions: Students reporting on the results of their efforts / A booth displaying support cases was also set up.

Adding Higher Value

Collaboration with popular confectionery brands

The appeal of Yamanashi-grown fruit spreads through sweets

To make the appeal of Yamanashi-grown fruit feel closer to consumers, the third round of new products created in collaboration with Sucrey Holdings Co., Ltd. of Nishinomiya, Hyogo Prefecture, which operates confectionery brands such as Henri Charpentier and C3, went on sale on April 1.

This time, the products are baked sweets made with Yamanashi-grown peaches and Shine Muscat grapes. They are available at the company's stores in the Tokyo metropolitan area and at Okajima Department Store. The fruit processing is handled by Provincia Co., Ltd. of Kofu City, which operates Budoya kofu. The products preserve the deliciousness of perfectly ripe fruit, available only in the production area, and are carefully finished with Sucrey Holdings' confectionery techniques.

Through the offering of high-quality sweets, we hope many people will enjoy the distinctive appeal of the production area. Please give them a try.

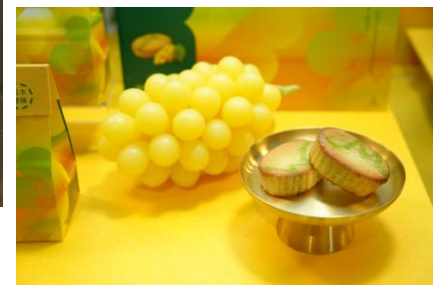


Photo captions: Governor Nagasaki (center right) and others at the March 27 announcement event / New baked sweets.

This Month's Topics

• **Become a teacher in Yamanashi! Applications open for the public school teacher selection examination <Recruitment>**

▶Application period: Thursday, April 30, 10:00 a.m. to Tuesday, June 2, 5:00 p.m. ▶First-stage examination: Sunday, July 5 ▶Where to obtain examination information: Posted on the prefectural website or available at each education office ▶How to apply: Register as a user on “Yamanashi Kurashi Net,” then upload application documents and other data ▶Salary: In accordance with prefectural reg

Contact: Compulsory Education Division

TEL 055-223-1757 / FAX 055-223-1759



• **Service hours at Regional Citizen Centers will change <Notice>**

From Thursday, May 7, counter service hours will be shortened. Thank you for your understanding and cooperation.

Chuhoku, Kyotou and Kyonan Centers: 9:00 a.m. to 4:30 p.m.

Fuji/Eastern Center: 8:45 a.m. to 5:00 p.m.

※Passport pickup is available until 7:00 p.m. on Thursdays only.

Contact: Gender Equality and Diversity Promotion Division

TEL 055-223-1313 / FAX 055-223-1516



• **Prefectural employee administrative position (digital) selection recruitment exam <Recruitment>**

Would you like to take on a new career connecting IT and public administration? Applications are welcome from people with private-sector experience seeking U- or I-turn employment, as well as young applicants including new graduates.

▶Examination dates: Saturday, June 27 and Sunday, June 28 ▶Duties: Operation of internal IT infrastructure, utilization of AI, DX promotion, and related work ▶Examination information: Posted on the prefectural website from Friday, May 8.

Contact: Digital Transformation Division

TEL 055-223-1416 / FAX 055-223-1421



• **Pay your automobile tax by June 1! <Notice>**

You can pay at financial institutions and convenience stores in the prefecture, as well as through smartphone payment apps such as PayPay, Rakuten Pay, and d Pay. Frequently asked questions about automobile tax can be checked on LINE. For details, please see the official Yamanashi Prefecture LINE account from May 1 onward.

※For details on payment methods, please see the back of the tax notice.

Contact: Automobile Tax Center

TEL 055-262-4662 / FAX 055-263-2421



• **National Sports Festival and National Para Sports Festival: Nickname and slogan wanted <Recruitment>**

Help make the tournament to be held in Yamanashi in 2032 exciting with your slogan!

▶Eligibility: No restrictions on age or place of residence (minors need parental consent) ▶How to apply: Use the dedicated application form ▶Application period: Until Friday, May 29 ▶Prize: 50,000 yen for the grand prize and 10,000 yen for excellence awards.

Contact: Secretariat of the Yamanashi Prefecture Preparatory Committee for the 86th National Sports Festival and the 31st National Sports Festival for Persons with Disabilities

TEL 055-223-1780 / FAX 055-223-1786



• **Economic Census for Business Activity <Notice>**

This important survey, conducted once every five years, clarifies the economic activities of establishments and companies nationwide. All establishments and companies are covered, including factories, cafes, private offices, and hospitals. When the survey documents arrive, please be sure to respond.

Thank you for your understanding and cooperation.

Contact: Statistics and Survey Division

TEL 055-223-1345 / FAX 055-223-1347

経済センサス
活動調査



• **Are you making wooden homes earthquake-resistant in preparation for a major earthquake? <Notice>**

Support is available for seismic diagnosis, seismic retrofitting, rebuilding, and installation of seismic shelters for owners of wooden houses whose construction began before May 1981.



▶ Program / Subsidy or grant amount

Seismic diagnosis: Free (no owner burden)

Retrofitting/rebuilding: Up to 1,437,500 yen

Shelters, etc.: Up to 240,000 yen

First, please consult the seismic diagnosis and retrofitting section of your municipality.

Contact: Construction and Housing Division

TEL 055-223-1734 / FAX 055-223-1736



• **A labor consultation session by Labor Relations Commission members will be held <Notice>**

To help resolve workplace troubles, members of the Labor Relations Commission will provide free consultations. Both employers and employees may use this service.

▶ Date and time: Saturday, June 20, 10:00 a.m. to noon and 1:00 p.m. to 3:00 p.m. ▶ Place: Prefectural Library ▶ Application period: Until Friday, June 12 ▶ How to apply: By phone or through the prefectural website (advance reservation required)

Contact: Labor Relations Commission Secretariat

TEL 055-223-1827 / FAX 055-223-1828



Taro Yabe and “Jay” Jiro Takasugi: Here and There in Yamanashi

Two Yoshimoto Kogyo talents who are among the most knowledgeable about Yamanashi

Long-established shops, newcomers, and much more

Yamanashi’s bakeries are deeply delicious!

Taro Yabe (manga artist, comedian)

Born in Higashimurayama, Tokyo. His debut manga, *The Landlady and Me*, became a bestseller. In autumn 2025, he founded the one-person publishing company Taro-sha and published Mitsunori Yabe’s book *Mitsuko Note*.

“Jay” Jiro Takasugi (sports DJ, radio DJ)

Born in Katano, Osaka. His DJ style was shaped in the United States. He is also a rakugo performer, SUP instructor, and special lecturer at Yamanashi Prefectural University. His first essay collection, *Everything Centered on the Dog* (Shogakukan), is now on sale to favorable reviews.

〈Taro〉 : The other day I visited Bagel Tao in Kai City for a shoot. They have so many varieties that it reminded me of New York.

〈Jiro〉 : Hm? As if you had lived there?

〈Taro〉 : New York as I saw it on TV, I mean. Sorry. I hear the shop opened three years ago.

〈Jiro〉 : Recently, bakeries have been increasing all over the prefecture. Bakers from the city move here and open new shops. Hokuto City in particular has many of those. They say the delicious water and climate are suited to bread-making.

〈Taro〉 : It is not a relocation case, but Nachu in Hokuto City even grows its own wheat.

〈Jiro〉 : The other day, I went for the first time to ZEIT BAKERY CAFE in Yamanakako Village. The dog run is bigger than the bakery, and it is famous among dog lovers.

〈Taro〉 : People who have lived in Yamanashi for a long time often mention Maruju Pan. Their lemon bread and curry bread are really good.

〈Jiro〉 : It is a long-established shop founded in 1921 with the help of a person from Kosshu City who learned bread-making in America during the Meiji era. Zunchan Pan, founded in 1963, is another shop long loved by locals. Nothing flashy - just nostalgic breads, all in the 100-yen range. You definitely have to try their takuan pickled-radish bread.

〈Taro〉 : Radish in bread?

〈Jiro〉 : It is just unbelievably good. My wife recommended it to me, and I was shocked when I tried it.

〈Taro〉 : Bakeries are incredibly busy, aren't they?

〈Jiro〉 : Hachi on Asahi-dori, where I often go, is a small shop, but they are making bread from early morning nonstop.

〈Taro〉 : I hear the work takes a lot of physical strength, with kneading and carrying things. The owner of Tomoeya Bakery in Fuefuki City has a very muscular, bodybuilder-like physique. He started training for his job and has even won prizes in bodybuilding competitions.

〈Jiro〉 : Long-established nostalgic shops, new shops including those opened by newcomers, muscular shops - each is delicious and popular. Yamanashi's bread culture is deep.

The Section Chief's Favorite Place!!

This issue's recommender

Yazaki Network Systems Co., Ltd., SCM Division, Product Operations Department, Sales Promotion
Section Chief

Sachiko Takei



Vegetables that make our hearts flutter

I have a close friend who joined the company at the same time I did and whom I have known for 30 years. We are so close that at the 2023 Shingen-ko Festival, where Ai Tominaga appeared, the two of us served as captain and vice-captain of the fourth corps.

At the end of last year, we held a year-end dinner for just the two of us and visited Ristorante Koen, which an acquaintance from outside the prefecture had praised highly. The dishes featured many vegetables I had never seen before. Apparently, the owner's husband grows them. We were delighted and said, "This is so delicious! We want to make this our regular place."

Since joining the company, I had worked in the department that purchases parts needed to manufacture network equipment. Based on that experience, I transferred a few years ago to the customer service department. To deliver to customers the kind of service that had made me happy when I was on the purchasing side, I work with my team to think about and pursue what we can do to satisfy them.

"What kind of vegetables will we encounter next?" Sharing that anticipation with my close friend, we encourage each other in our work.



Ristorante Koen

1F Kozen Building, 2-12-9 Chuo, Kofu City, Yamanashi 400-0032

Phone: 055-244-5511

Hours: Lunch 11:30 a.m.-2:00 p.m. (Saturday and Sunday only); Dinner 5:30 p.m.-10:30 p.m. Closed Wednesdays and Thursdays.

Reader Present

Grown under the “4 per mille Initiative” aiming to realize a decarbonized society

Crunchy Koshu Koume snack plums with a pleasant tartness and texture



Kari-kari Ume (1 bag)

10 winners by lottery

Provided by: Misaki Foods Co., Ltd.

733-47 Higashibara, Ichinomiya-cho, Fuefuki City, Yamanashi 405-0075

TEL 0553-47-6111

Answer the survey to apply!

Please answer items 1 to 5 below and the survey question. Applications should be submitted using the application form.

1. Postal code 2. Address 3. Name 4. Age 5. Telephone number

※Applications are limited to one per person.

Question: Which content in this issue interested you the most, and why?

※Some of the opinions submitted may be introduced publicly.

Application form here



<https://forms.office.com/r/CYYC7pTdAQ>

Deadline: Sunday, May 31

Winners will be announced through shipment of the prize. Personal information may be used for prize shipment and for notices from the prefecture.

Prefectural information now being shared

Yamanashi Style /



Yamanashi Prefecture public relations program /



Yamanashi Prefecture official character program /

Yamanashi in depth



FUREAI Monthly Vol. 9

The next issue is scheduled to be inserted on Sunday, May 31.

Issued May 1, 2026 by the Yamanashi Prefecture Public Listening and Public Relations Group

1-6-1 Marunouchi, Kofu City 400-8501

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