Guidemap to Hirosaki

Experience the Hospitality of Japan’s Tohoku Region

Hirosaki was a political and economic center in the Edo Period, according to the traditional Hirosaki community. The people of Hirosaki were known for their dedication to agriculture and industry. Hirosaki is also known for its rich history and culture, with a long history of 700 years of history, which can be traced back to 725. In addition, the city is also known for its beautiful cherry blossoms, which are a major tourist attraction every spring. Hirosaki Castle, one of the largest and most well-preserved castles in Japan, is located in the city and serves as a symbol of the city's rich history.

Home to over 400 years of history and culture

Hirosaki Castle was built in 1527 as a fortress to protect the city from invaders. It was destroyed in the Edo Period but rebuilt in 1978. The castle is surrounded by a moat and has three main gates. The inner gate is the main entrance, and there is a large stone tower that is known as the “Great Tower.” The tower is 54 meters tall and is the tallest stone tower in Japan.

Hirosaki City

Hirosaki is also known for its beautiful cherry blossoms and snow-covered roads. In the winter, the entire city is covered in snow, making it a popular destination for skiing and snowboarding. The city is also known for its delicious food, including sushi, ramen, and soba noodles.

Hirosaki Park

The park is known for its beautiful rice terraces and is a popular destination for hikers and nature enthusiasts. The park is also home to a number of wildlife, including deer and birds.

Hiroshi Kakei Tenen

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