



- A fishing experience with current ama from Shima.
- Ama butlers provide special hospitality for participants.
- Enjoy the flavors of Shima prepared by a top chef on a private beach.
- <Notes>
- \* Possible chef: Head chef at a Michelin Guide single-starred restaurant in Shima
- \* Depending on the date, a famous local chef or other top chef from another part of the country will prepare meals.
- \* Held indoors during rainy weather.

Ama are female freedivers who catch seafood such as abalone and sea urchin. Ama fishing, which has been a tradition in Shima, Mie for over 2,000 years, is designated as an important intangible folk cultural property. With over 200 active ama, it is one of the few places in the country where this type of fishing is still practiced. The average ama age is 65!

This program offers participants the chance to get their fill of Shima accompanied by energetic ama. First, participants will head out on a boat with the ama to experience their traditional basket fishing technique used to collect a variety of fresh seafood. Next they'll enjoy a special dinner made with the freshly caught seafood on a private beach. The ama serve as their own private butlers for an unforgettable experience.





Premium dinner with Ama butler at private beach /Shima City Tourism Association