



# Explore Japan

## Japan

The most distinctive of all Far Eastern countries, Japan has an original identity that is instantly engaging and delightfully full of enigma and contradiction. Throughout Japan, visitors will find tradition and modernity, simplicity and intricacy, elegance and ostentation. Experience the adrenaline rousing rush of Tokyo in the morning, and be calmed by the timeless beauty of Kyoto in the afternoon. Japanese cuisine is now internationally revered and Tokyo has the most Michelin Star restaurants of any city in the world. In addition to enjoying some exquisite meals, why not add a cooking class and learn how to make some favorite dishes at home.

### Best Time to Travel

The best times to visit Japan are the climatically stable seasons of spring (March to May) and autumn (September to November).

Spring is the time when Japan's famous cherry trees burst into bloom, but the blooms last only a week, so timing a visit around this event is difficult.

Autumn is an equally good time to travel, with pleasant temperatures and brilliant autumn colors.

Traveling during either winter or summer is a mixed bag – midwinter (December to February) weather can be cold, while the summer months (June to August) are generally hot and often humid. June is also the month of Japan's brief rainy season, which in some years brings daily downpours and in other years is hardly a rainy season at all.



## Best of Japan

14 days / 13 nights

Tokyo • Hakone/Mt Fuji • Takayama • Shirakawago • Kanazawa • Hiroshima • Kyoto

from **\$4,869\*** pp based on double occupancy


For those lucky travelers with enough time, this vacation truly covers all of the most noteworthy destinations on Honshu, the main island of Japan. Starting from the north in Tokyo, then sweeping west then south, travelers get a comprehensive overview of not only the most commonly visited places - Tokyo, Hakone and Kyoto - but also those which add extra depth and richness to the Japan experience.

Takayama has an old town that takes the traveler back in time, and a twice yearly festival that people from all over the country love. Shirakawago is best know for its rustic gassho-zukuri style farmhouses, and Kanazawa is a rival to Kyoto as a cultural gem, but has the added attraction of Kenroku-en garden, one of the finest in all Japan. A trip to Hiroshima is both sobering and inspiring, while Miyajima is simply awe-inspiring. Nara was once the Imperial capital and imparts a strong sense of history.

### Inclusions:

- Three nights Tokyo, choice of hotel grade
- One night Hakone, choice of hotel grade
- Two nights Takayama, choice of hotel grade
- Two nights Kanazawa, choice of hotel grade
- Two nights Hiroshima, choice of hotel grade
- Three nights Kyoto, choice of hotel grade
- 16 Meals: 13 Breakfasts, 1 Lunch, 2 Dinners
- Full-day Tokyo tour
- Half-day Sumo training and experience
- Two day Hakone Free Pass
- Full-day Hiroshima and Miyajima tour
- 2.5 hour private kappo cuisine cooking lesson
- Full-day Kyoto tour
- Full-day Nara and Fushimi tour
- Tokyo Airport meet and greet
- Arrival airport transfer in Tokyo
- 14 day Japan Rail Pass (Standard Class)
- Service of licensed English speaking local guides



 **Japan.** Endless Discovery.

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TERMS & CONDITIONS: \*Prices are quoted in USD and are 'from', per person, based on double occupancy. Single supplements apply. Valid for departures May 21, 2019 – Jun 30, 2019 & Nov 21, 2019 – Dec 10, 2019. Advertised price reflects low season travel dates. Seasonal supplements apply outside low season. Must be booked by May 31, 2019. Black-out dates may apply. Prices are current at time of posting (3/7/2019) and may differ when you book your travel and are not guaranteed until full payment is received and processed, due to currency fluctuations. All prices, itineraries and routing are subject to change without notice. Please call for our current prices. CA CST: 2076233-40 | WA ID: 601 684 531