Charter Boat Island-Hopping
Crowded ports and long waits for ferries are an inevitability at the Setouchi Triennale. With charter boats you can board in no time, and enjoy a stress-free island tour.
*Course C (Shodoshima) uses a ferry.
*In the event of fewer applicants, a small-scale vessel (marine taxi) may be used instead.

Tour Guides on All Courses
A hallmark of modern art is the varied impressions and emotions it can give each person. Still, learning about the concepts and ideas behind a work's creation helps make that artwork more enjoyable. On official tours, tour guides will explain both the artworks and the special charms of each island you visit.

Guaranteed Departure for Solo Travelers
Official tours are guaranteed to take place, even for only one participant. Feel free to create your island-hopping plan without worrying about cancellations.

Culinary Delights of the Seto Inland Sea
One of the great joys of traveling is food. Come and taste the delicious local ingredients that define the distinctive cuisine of the Seto Inland Sea.

Original Souvenir Gifts
At the Setouchi Triennale, artists seek out the unique features of the local landscape, history and way of life on each island, creating site-specific works. The goal of the Setouchi Triennale is not just for visitors to appreciate these artworks, but to interact with local islanders and experience the unique aspects of the places they visit. Official tours will give visitors a better appreciation of the Setouchi Triennale. Participants will visit the artworks, focusing on those created for the 2019 Triennale, and also dive deeper into the behind-the-scenes successes of the extensive preparation that goes into putting on the Triennale.

Teshima

Teshima is situated between Naoshima and Shodoshima. Standing tall at the center of the island is Danayama, a mountain covered with a rich expanse of forest. The bountiful spring water sources and terraces on the rice paddies indicate that rice crops were so plentiful on Teshima that its residents would sustain themselves with them, thus the name Teshima means “the island of rice.” The Wedderburn Rock (Kasaiwa) is a giant stone resembling a squatting dog called “Inuishi-Sama,” which is deeply associated with the history of the island. The site of the school has since been converted into the Awashima Marine Memorial Park, which is operated today as a platform that allows visitors to look out over the Seto Inland Sea from 360 degrees. The beaches are one of the island’s great attractions, as well as the bird sanctuary at the mouth of the Teshima River. Teshima is also known as “the island of milk.” It is also called “the island of welfare” due to the pioneering welfare facilities built there not long after World War II ended.

Megijima

Megijima has a unique landscape in place by virtue of the stone walls called “Orihe” that were built there in order to protect houses from the strong winter winds. In addition to the Orinhe’s Cave, the Washigamine Summit also contains an observation platform that allows visitors to look out over the Seto Inland Sea from 360 degrees. The beaches facing Takamatsu and Yashima on the opposite shores boast high-quality water, and were selected as one of the “100 Places with Water Suitable for Bathing” by the Japanese Ministry of the Environment. In the summer, scores of people visit Megijima to enjoy swimming in the ocean as well as camping and fishing.

Shodoshima

Next to Awajishima, Shodoshima is the second largest island in the Seto Inland Sea. It is also known as “the island of olives” due to becoming the first place in Japan to host the successful cultivation of olives roughly 110 years ago. The wide-ranging specialty products from the island also include soy sauce and somen noodles, which have been produced there for over 400 years, as well as derivative products such as tsukudani and sesame oil. Shodoshima’s appeal can also be found in the harmonious mix of nature and culture that has deeply retained local traditional events and customs.

Inujima

Out of the six islands that make up the Inujima Archipelago, Inujima is the only one that is inhabited. On Inujima, there is a giant stone resembling a squatting dog called “Inuishi-Sama,” which is where the island gets its name. With seaside resorts, “Shizennoie” (Nature House) and other places of interest on Inujima, the island’s distinct nature can be enjoyed throughout the four seasons.

Honjima

Formerly called Shiwaku Island, Honjima forms the center of the Shiwaku Island group. On the island is the Kassaijima Preservation District of Groups of Traditional Buildings, which is lined with old shrines and temples that recall the prosperity of the past and houses erected from the Edo period up through the beginning of World War II, and continues to convey scenes of that time to the current generation. One of those structures is the “Shiwaku Kinbansho,” which once served as the government office of the Heian era dialect lingers.

Awashima

Awashima is three islands connected by a sandbank. True to being a sailor’s island, the island has the oldest school for seaman’s training was established on Awashima in 1897. This National Sailor School has produced numerous seamen over the 90-plus years that it operated for until it closed in March 1982 and is deeply associated with the history of the island. The site of the school has since been converted into the Awashima Marine Memorial Park, which is operated today as a symbol of the island.

Takamatsuiwa Port

The area surrounding Takamatsuiwa Port as it exists today was formerly a temple area. In 1888, Imao Chikamasa, a retailer of Toyotomi Hideyoshi, established a castle for residence on this land, whose name he changed from Nohara to Takamatsu. With its constant flow of arriving ships, Takamatsuiwa Port is one of Japan’s leading passenger ports in terms of the number of entering ships, and fulfills a vital role as a home port for making one’s way to the various islands in the Seto Inland Sea.

Oshima

Oshima contains National Sanatorium Oshimaseishoen, a national sanatorium for people suffering from leprosy. For a long time, social bias and discrimination against leprosy caused the Japanese government to pursue the mistaken policy of forcing patients of the sanatorium into quarantine on the island. In 1996, Leprosy Prevention Law was repealed, followed by the establishment of Act to accelerate the resolution of the Hansen’s disease problems in 2008. Today, at the sanatorium, patients are given assistance with their daily-to-day lives and recuperation support, and educational activities for correctly understanding leprosy are conducted.

Shamijima

Shamijima was formerly a small inlet flowing off the coast of Sakaike Port. Since 1967, it has been connected to land following the Bansuisu Reclamation Project. The island has a long history, with Jomon earthenware, sanukite stoneware, earthenware for making salt and other remains having been discovered there. Kakimomo Hitomaro, a leading poet in the Manyoshu anthology of classical Japanese poetry, makes mention of “Saminenoshima” (former moniker for Shamijima) in one of his poems. For that reason, Shamijima is also said to be associated with the Manyoshu.

Takamatsuiwa

Mount Ryuo on the island of Takamatsuiwa is situated between the Hama District, which is centered on a port, on its south side and the Ura District on its mountainous side. Separate graves for the body and the soul remain on the island, a rarity today. In the Ura District, star-like rows of houses lie along sloped surfaces with an inclination of 25 to 30 degrees, and there are stone walls made with random stackings of natural stones. Such an atmosphere unique to islands has endured on Takamatsuiwa.

Ibukijima

The island of Ibukijima boasts a thriving fishing industry. Of particular note are anchovies caught using cast nets. These are processed into dried anchovies (“inko”) on the island and released as a brand of those anchovies called “Ibuki inko.” Additionally, the language of Ibukijima is also unique in that it contains numerous dialects and special honorifics that fall under archaic words, and the island is the sole place in Japan where the Heian era dialect lingers.

Uno Port

At the same time that the “Uno Route” connecting Uno Port to Okayama opened in 1910, the “Uko Ferry Boat” that once connected Uno with Takamatsu and the islands of the Seto Inland Sea, and Uno Port continues to be a bustling and heavily-accessed portal to those islands.
Shizenoie (Nature House) and other places of interest on Inujima, the island’s distinct nature.

Next to Awajishima, Shodoshima is the second largest island in Japan, connected Uno and Takamatsu (Kagawa Prefecture) entered through the Shiwaku Island group. On the island is the KasajimaSanitorium and the Shimonoseki Sanitarium. Urara no daidokoro means “our kitchen”. Urara no daidokoro debuted at the Setouchi Triennale in 2011. In the setouchi triennale, a meeting place to connect people through “food and art”. Mothers from the island serve dishes while heeding the advice of a chef from the Matunouchi Hotel in Tokyo. Shima Kitchen places a strong emphasis on vegetables and seafood produced in Teshima and Kagawa Prefecture, and uses seasonal ingredients that can be gathered when they are in season.

Lunch: Shima Kitchen

Koji Kakuchi
[Teshima landscape.]

Shino Ohtake
[Needle factory.]

Kohei Izutsu / Daya Aida
[Korogaru Park in Teshima and Yamaguchi Center for Arts and Media.]

Chiharu Shiota and Tsuyoshi Tane
[New Project (Untilted), In Progress.]

Ryo Abe
[Shima Kitchen.]

Artwork: Yukinori Yanagi
Architecture: Hiroshi Sameuchi
[Inujima Seirenso Art Museum.]

Artistic Director: Yukio Hasegawa
Architecture: Kazuyo Sejima
[The Inujima “Art House Project”.]

Kohei Nawa [F-Art House/Biota(Flauna/Flora)] / Haruka Kojin
[S-Art House/contact lens] / Beatrix Milhazes [A-Art House/ Yellow Flower Dream] / Masanori Handa [C-Art House/Untitled (Flowers at C-Art House)] / Olafur Eliasson [I-Art House/ Self-loop]

Kazuyo Sejima + Akaruihey
[Inujima Life Garden.]

Inujima Port – Arrival (On foot)

Art: Akihito Hirotani
[Inujima Seirenso Art Museum.]

Art: Masayuki Aihara
[Nursery School] Inujima Art House Project

Art: Mischa Kuball
[Diagonal Composition 1 / Tapestry]

Art: Eko Nuguroho
[Tea Ceremony]

* The order in which works are viewed is subject to change depending on the number of participants and the degree of congestion.

- New Artwork
- Changing Exhibition

Cost $(per person) ¥13,800 | Capacity 36people

Shima Kitchen was originally a vacant house in a Teshima settlement designed and reconstructed by architect Ryo Abe for the Setouchi Triennale 2010 as a meeting place to connect people through “food and art.” Mothers from the island serve dishes while heeding the advice of a chef from the Marunouchi Hotel in Tokyo. Shima Kitchen places a strong emphasis on vegetables and seafood produced in Teshima and Kagawa Prefecture, and uses seasonal ingredients that can be gathered when they are in season.
Shizennoie (Nature House) and other places of interest on Inujima, the island’s distinct nature specialty products from the island also include soy sauce and somen noodles, which have

Teshima is also known as “the island of milk.” It is also called “the island of welfare” due to the Bannosu Reclamation Project. The island has a long history, about freely.

Atsuko Nakamura

Maki Tagami is a food creator whose activities, which include workshops on homemade seasonings and the creation of additive-free bento lunches, are based on the theme of “creating smiles through food.” Originally from Kagawa, Tagami took part in Fami’s Setouchi Triennale in 2018 with the desire to be among those to show hospitality to tourists attending the Setouchi Triennale. Having produced “Shodoshima Delight LEMONADE” in the summer of 2019, she is making her additive-free homemade lemonade made with pesticide-free lemons from the island available at markets and events in various areas. At Setouchi Triennale 2019, Tagami will offer her brand of hospitality through sales of her “Tamanono "Tamaberi"” bento lunches. Those bento lunches, which she makes from the heart at the “bento HATORI” kitchen establishment that she opened in Tamano in the summer of 2017. Located right in front of the sea, the view at Koyomi is unsurpassed by the food!

Koyomi is a dining establishment on Shodoshima that serves original local cuisine. After participating in the Fram’s Setouchi Food School at Setouchi Triennale 2016, Koyomi’s owner Hitoshi Kishimoto offered his “One Plate Meal from a Book” program during the event. In his program, Kishimoto served original dishes that interwove the Shodoshima food and customs depicted by local author Sakae Tsuboi in his noted works such as “Twenty-Four Eyes” with the rich history of the island’s food industry and an abundance of seafood, vegetables and other ingredients. He carried on that concept by opening Koyomi in the summer of 2017. Located right in front of the sea, the view at Koyomi is unsurpassed by the food!
Takamijima – Honjima

Cost (per person): ¥14,800 | Capacity: 36 people

*The order in which works are viewed is subject to change depending on the number of participants and the degree of congestion.

Autumn Session [Fall Expansions]

8:30 ☑ Reception Start
8:50 ☑ Reception End
9:00 ☑ Takamatsu Port – Departure (Chartered bus)
9:50 ☑ JR Sakaide Station – Departure
10:35 ☑ Tadotsu Port – Departure (Chartered ship)
11:05 ☑ Takami Port – Arrival (On foot)

Lunch: Terrace of Inland Sea

Course Islands Cost (per person) Capacity

9:00 ☑ Honjima Tomari Port – Arrival (On foot and partially by transportation by ship)
*Five works out of the below will be viewed. Participants may also walk about freely.
Yasuaki Igarashi [Sora-Ami: Knitting the sky]
Atsuko Nakamura [Unasaka]
Raqi Media Collective [The Course of Love]
Pinaree Sanpitak [Kashima - The Black and The Red House]
Alicja Kwade [Orbit (Revolution Gravitas) / Paravents / Reflection of Attraction]
Su-Mei Tse [Moony Tunes]
Rikuji Makabe [Kanrin House]
Alexander Ponomarev [Bottom Sky]
16:55 ☑ Kasahima Fishing Port – Departure (Chartered ship)

17:40 ☑ Marugame Port – Departure (Chartered bus)

Terrace of Inland Sea is an Italian restaurant and art installation designed by Masahito Nomura, as part of the Setouchi Triennale. Tables are laid out to promote exchange between islanders and visitors, and diners can also enjoy the scenery from tables facing the sea. The menu uses local ingredients. Relax at this terrace offering stunning views of the Seto Inland Sea!

Ibukijima – Awashima

Cost (per person): ¥14,800 | Capacity: 36 people

*The order in which works are viewed is subject to change depending on the number of participants and the degree of congestion.

Autumn Session [Fall Expansions]

8:30 ☑ Reception Start
8:50 ☑ Reception End
9:00 ☑ Takamatsu Port – Departure (Chartered bus)
9:50 ☑ JR Sakaide Station – Departure
11:10 ☑ Kan-onji Port – Departure (Chartered ship)
11:40 ☑ Maura Port – Arrival (On foot)

Lunch: Urara no daidokoro

Course Islands Cost (per person) Capacity

14:00 ☑ Awashima Port – Departure (Chartered ship)

*Urara no daidokoro will be closed 10/4 and 10/5 for the Ibukijima Autumn Festival. Other lunch boxes may be served instead.
Eko Nuguroho [Wall]
Takashi Kuribayashi [free of Ibuki]
Melita Jangsma + Nikiyo Adipo mono [Pasang - In Everything Two]
MIKAN + Students of Meiji University [Iriko Retreat]
15:00 ☑ Awashima Port – Arrival (On foot)
*Six works out of the below will be viewed. Participants may also walk about freely.
Katsuhiro Hibino [Project for the Museum of Seabed Inquiry Ship in Setouchi]
Katsuhiro Hibino [TANEFUNE]
TARA [TARA]
Awashima Artists’ Village
SOKO LABO
Dinh Q. Le [Surveillance and Absence]
Richard Streitmatter-Trall [hikikomori]
Mounir Fatmi [The Song of the Children all Gone]
16:40 ☑ Awashima Port – Departure (Chartered ship)

17:10 ☑ Suda Port – Departure (Chartered bus)
17:30 ☑ Chichibugahama Beach – Arrival [30 minutes, Watching time]
19:00 ☑ JR Sakaide Station – Arrival
19:50 ☑ Takamatsu Port – Dispersion

Urara no daidokoro debuted at the Setouchi Triennale 2016 to increase awareness of Ibukijima’s local cuisine, and the kitchen is run by mothers from the island. Urara no daidokoro means “our kitchen” in the local dialect. This Triennale, the women will lovingly prepare bento lunch boxes featuring iriki-meshi (rice cooked with Ibuki Iriko sardines) and many other local ingredients, all under the direction of Hitoshi Kishimoto, owner of nouvelle island cuisine Koyomi on Shodoshima. Please try the unique, home-cooked flavors of Ibukijima!
Inujima is the only one that is inhabited. On Inunoshima, there
Megijima has a unique landscape in place by virtue of the stone

Formerly called Shiwaku Island, Honjima forms the center of

Ministry of the Environment. In the summer, scores of people visit Megijima to enjoy swimming

Next to Awajishima, Shodoshima is the second largest island in

is a giant stone resembling a squatting dog called "Inuishi-Sama, 

Out of the six islands that make up the Inujima Archipelago,

Caves, the Washigamine Summit also contains an observation

Shiwaku Navy and houses a collection of shogunate licenses and old documents from Oda

Awashima in 1897. This National Sailor School has produced

oldest school for seaman's training was established on

structures is the "Shiwaku Kinbansho, " which once served as the government office of the

problems in 2008. Today, at the sanatorium, patients are given assistance with their day-to-day

are sea routes that connect Uno with Takamatsu and the islands of the Seto Inland Sea, and

Takamijima. Such an atmosphere unique to islands has endured on Takamijima.

Mount Ryuo on the island of Takamijima is situated between

Uno Port continues to be a bustling and heavily-accessed portal to those islands.

Okayama opened in 1910, the "Uko Ferry Boat" that once

Coral Sanatorium, which had been used to treat leprosy patients since 1932, was

problems in 2008. Today, at the sanatorium, patients are given assistance with their day-to-day

social bias and discrimination against leprosy caused the Japanese

great efforts of families who decided to return to the island following the Setouchi Triennale,

areas. Narrow sloping roads run between those homes like

KAGAWA

Official Tours: 7 Courses
[all tours depart and arrive at Takamatsu Port]

Course Islands Cost (per person) Capacity

Course A Teshima & Inujima ¥13,800 36 people

Course B Oshima, Megijima & Ogijima ¥9,800 36 people

Course C Shodoshima ¥9,800 40 people

Course D Uno Port & Inujima ¥9,800 36 people

Course E Shamijima, Seijima & Yashima (Spring Only) ¥9,800 42 people

Course F Honjima & Takamijima (Autumn Only) ¥14,800 36 people

Course G Ibukijima & Awashima (Autumn Only) ¥14,800 36 people

* A Triennale Passport, necessary for viewing certain artworks, must be purchased separately.
* Included in purchase price: Chartered ship (or ferry fee for Course C (Shodoshima); does not use a boat), bus (for courses that use one), tour guide, tour coordinator, lunch, insurance.

Sales Outlets: The Setouchi Triennale official website, convenience stores, and ticket agencies. See official website for details.

KOTOBUS Reservation Center
Email reservation@kotobus.com
https://setouchi-artfest.kotobus.com/en

For terms and conditions, please refer to the website below.
https://www.kotobus.com/condition/english.html

Triennale Passport Participants in official tours must have a Triennale Passport.

3 Season Passport ¥4,800 Passport is valid for one visit per art site during the Triennale.

Single Season Passport ¥4,000 [Summer, or Autumn] Passport is valid for one visit per art site during the purchased season.

* Some art sites or events require additional fees.
* There is no discount for entry fees to the Chichu Art Museum or the Teshima Art Museum.
* Visitors who are 16 to 18 years of age with proper identification may purchase a 3 Season Passport for ¥3,000 or a Single Season passport for ¥2,500 (passports must be purchased on site during the Triennale).
* Free admission to most art sites for those 15 years and younger.

For Inquiries and Applications Travel Arrangement Agency
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