記者発表

表別 輝《 元気和歌山市

担当	当課	観光課
担当	当者	谷・松林・中村
電	話	073-435-1234
内	線	内線 3078

令和5年8月10日

今年2回目!大型クルーズ客船「ダイヤモンド・プリンセス」が 和歌山市にやってくる!

8月16日(水)に大型クルーズ客船「ダイヤモンド・プリンセス」が、和歌山港西浜第3・5岸壁(和歌山下津港:和歌山港区)に入港します。ダイヤモンド・プリンセスは今年2回目(計3回目)の寄港になりますが、今回は岸壁から観覧できますので、是非お越しください。

- **1 寄港日時** 令和 5 年 8 月 16 日 (水) 9:00 入港 19:00 出港 ※台風 7 号の影響により、中止や時間変更となる場合があります。
- 2 **寄港場所** 西浜第 3·5 岸壁(和歌山下津港:和歌山港区)
- 3 乗船客について

乗船客数:約2,700名(日本人約1,400名、外国人約1,300名) 寄港地ツアー:市内周遊3コース(和歌山城、東照宮、加太、黒潮市場等)



乗船客には、ツアーバス7台やシャトルバス12台、また多くのタクシーなどを利用し、市内を周遊することで、観光、飲食、買い物などを楽しんでいただきます。(想定消費額1,620万円)また、到着後、岸壁では、日本らしい忍者や着物衣裳でお出迎えし、お店情報や交通案内マップ(英語版)も観光案内ブースにて配布します。今回の寄港により、本市の魅力に触れた乗船客の皆さまが、再び本市を訪れることも期待しています。

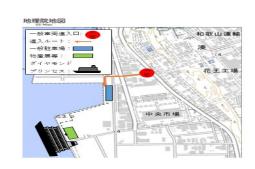
4 一般観覧について

一般観覧時間 11:00~19:00

(下船状況などにより、観覧時間が前後する場合がありますので、予めご了承ください)

※駐車台数:約200台(一般車両進入口からお進み下さい)

※駐車場から岸壁までは徒歩となります。



(参考) 船 名:ダイヤモンド・プリンセス

総トン数:115,906トン

全 長:290m 乗客定員:2,706人 乗組員数:1,100人 船 籍:イギリス



How to get to "City Area" from "Wharf"





Bus Route No. 60,160,161 Bus Stop:



Aogishi-bashi (青岸橋)

※1.9km from Wharf (24 minutes on foot)

Bus Route No.60,160,161 Bus Stop:



Wakayama-Ko Sta. (和歌山港駅)

X1.6km from Wharf (20 minutes on foot)

Transit Bus Timetable

X The buses may be delayed due to road conditions.

X Please pay the fare when you get off.

•		O	,	,						
Route Number	160	160	60	160	160	60	161			
Wakayama-Ko Sta.	10:21A	10:29A	_	1:21P	1:22P	_	3:55P			
Aogishi-Bashi B.S.	II	10:30A	12:27P	II	1:23P	3:27P	3:56P	/	/	
Okayama-Cho B.S.	II	10:38A	12:35P	II	1:31P	3:35P	4:04P			
Wakayama-Shi Sta.	10:39A	_	_	1:39P	_	_	_	/		

[TO Wakayama-Ko Sta./Aogishi-Bashi BusStop] Weekday

[FROM Wakayama-Ko Sta./Aogishi-Bashi BusStop] Weekday

				-						
Route Number	160	60	60	60	160	160	60	161	60	60
Wakayama-Shi Sta.	10:14A	_	_	12:14P	1:07P	_	3:14P	_	_	4:14P
Okayama-Cho B.S.	II	11:10A	12:10P	_	II	1:10P	_	3:37P	4:10P	_
Aogishi-Bashi B.S.	II.	11:18A	12:18P	12:27P	II	1:18P	3:27P	3:46P	_	4:27P
Wakayama-Ko Sta.	10:29A	_	_	_	1:22P	1:21P	_	3:50P	4:18P	_

X Okayama-Cho is closest to Wakayama-Castle.



Nankai Railways %1.6km from Wharf(20 minutes on foot) Wakayama-Ko Station (和歌山港)



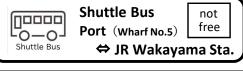
Nankai Railways Timetable

[FROM Wakayama-Ko Station]

Section				Fare				
Wakayama-Ko	DEP.	10:23A	1:14P	1:35P	3:50P	4:15P	1	
		Limited Exp.	Local	Local	Local	Local	¥160	
Wakayama-Shi	ARR.	10:28A	1:19P	1:40P	3:55P	4:20P	\downarrow	Direct
Wakayama-Shi	DEP.	10:30A	1:22P	1:52P	4:00P	4:23P	†	¥260
		Limited Exp.	Local	Local	Limited Exp.	Local	¥210	
Wakayama-Daigakumae (AEON MALL)	ARR.	10:36A	1:29P	1:59P	4:06P	4:30P		
		(transfer)	(transfer)	(transfer)	(transfer)			
Wakayama-Shi	DEP.	10:54A	1:26P	1:56P	3:26P		1	D: .
		Local	Local	Local	Local		¥340	Direct ¥340
Kada	ARR.	11:19A	1:50P	2:20P	3:50P		↓	1340

[TO Wakavama-Ko Station]

Section				Fare				
Kada	DEP.	9:25A	12:28P	12:58P	2:58P	3:28P	†	
		Local	Local	Local	Local	Local	¥340	Direct ¥340
Wakayama-Shi	ARR.	9:51A	12:51P	1:21P	3:21P	3:52P	↓	T340
		(transfer)	(transfer)	(transfer)	(transfer)	(transfer)		
Wakayama-Daigakumae (AEON MALL)	ARR.	10:03A	12:47P	1:12P	3:30P	3:47P	1	
		Limited Exp.	Local	Limited Exp.	Local	Local	¥210	
Wakayama-Shi	ARR.	10:09A	12:54P	1:19P	3:37P	3:54P	↓	Direct
Wakayama-Shi	DEP.	10:10A	1:05P	1:24P	3:40P	4:03P	†	¥260
		Limited Exp.	Local	Local	Local	Local	¥160	
Wakayama-Ko	ARR.	10:15A	1:09P	1:28P	3:44P	4:07P	↓	



Port⇒J	R Wakaya	ama Sta.	JR Waka	ayama St	a.⇒Port
9:30A	⇒	10:00A	10:00A	\Rightarrow	10:30A
10:00A	⇒	1030A	10:30A	\Rightarrow	11:00A
10:30A	\Rightarrow	1100A	11:00A	\Rightarrow	11:30A
11:00A	\Rightarrow	11:30A	11:30A	⇒	12:00P
11:30A	\Rightarrow	12:00P	12:00P	\Rightarrow	12:30P
12:00P	\Rightarrow	12:30P	12:30P	⇒	1:00P
12:30P	\Rightarrow	1:00P	1:00P	\Rightarrow	1:30P
1:00P	\Rightarrow	1:30P	1:30P	\Rightarrow	2:00P
1:30P	\Rightarrow	2:00P	2:00P	\Rightarrow	2:30P
2:00P	⇒	2:30P	2:30P	\Rightarrow	3:00P
2:30P	\Rightarrow	3:00P	3:00P	\Rightarrow	3:30P
3:00P	\Rightarrow	3:30P	3:30P	⇒	4:00P
3:30P	⇒	4:00P	4:00P	\Rightarrow	4:30P
4:00P	\Rightarrow	4:30P	4:30P	\Rightarrow	5:00P
4:15P	\Rightarrow	4:45P	4:45P	\Rightarrow	5:15P



Wide area map



Due to COVID-19, business hours may be subject to change. Please contact the stores directly for more details.



☎+81-73-447-9557

ness Hours:5:00 PM~1:00 AM Closed on Mondays

nple and rich soy sauce flavoured Wakayama ramen that goes traordinarily well with straight noodles. You can feel the dept.



Masavoshi 正善

☎+81-73-461-1739 -1 Nogawa, Wakayama City

iness Hours: 11:00 AM~9:00 PM (LO 8:45 PM) on Thursdays and every third Wednesday of the onth and from January 1 to January 3 ugh the pork bone broth of Masayoshi's Wakayama ramen has a thick re, the taste is mild and soft. The soup is so gentle that you can drink it all up.

Marudai 中華そばまるだい **☎**+81-73-447-3100

ss Hours:11:00 AM~10:00 PM (LO 9:30 PM)

ai uses strictly selected 100% Japanese pork bone to make th, which goes well with thin noodles. You can get a large g of green onions during lunch time and one-time noodle re dinner time for free.



Marusansoba 丸三そば ☎+81-73-444-1971

2-88 Shiova, Wakayama Cit siness Hours:11:00 AM~9:00 PM Closed on Sundays and from December 31 to January 4

ot vegetables are added to the pork bone and chicken carcass o give this Wakayama ramen a sweet taste. The Chashu



Marutaya Jiromaru 中華そば丸田屋次郎丸店

3+81-73-480-1245

Jiromaru,Wakayama City ness Hours:11:00 AM~10:00 PM (LO 9:30 PM)

loves this rich-looking, but light-textured Wakayama ramen dless of age and gender



Kodawari no Yagura Ramen Nishinosho

こだわりのやぐらラーメン 西ノ庄店 **3**+81-73-455-4035

<mark>hinosho,</mark>Wakayama City Hours:11:00 AM∼10:00 PM(LO 9:45 PM)*Limited sup on Tuesdays and New Year's Day (January 1)

Kodawari no Yagura Ramen Kokutaidoro

こだわりのやぐらラーメン 国体道路店 **☎**+81-73-425-0567

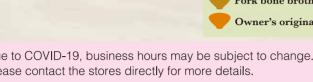
574-4 Kozaika Wakayama City Business Hours: 11:00 AM~4:00 AM (LO 3:30 AM) *11:00 AM~0:00 AM (LO 11:45 PM) on Wednesdays Closed on New Year's Day *opens from December 31 to 5:00 AM on January 1

29 Sandaime Yagura 三代目やぐら 和歌山 中華そば

☎+81-73-472-8873

824 Kurusu, Wakayama City Business Hours: 11:00 AM~3:30 PM Closed on New Year's Day (January 1)

The authentic pork bone broth soy sauce soup base with chewy noodles leave a deep impression for those who have had it. And the owner is committed to use locally produced ingredients.



AJISEN Ramen Wakayama-kita IC map I-2 味千拉麺 和歌山北インター店 ☎+81-73-461-3567

Tava Wakayama City ess Hours:11:00 AM~3:00 PM,5:00 PM~9:30 PM egular Holidavs

<mark>en Ramen cha</mark>llenges to create new taste while specializing i namoto ramen. Ajisen Ramen and Paiku Ramen are popular.



KYUKAMURA KISHU-KADA map F-1 休暇村紀州加太

☎+81-73-459-0321 33 Miyama, Wakayama Cit

usiness Hours:11:30 AM~2:00 PM (LO 1:30 PM) * Restaurant e special soup base of the Sea Bream Ramen is made with sea earn stock. It is very delicious and goes well with Shirasu rice bowl



Green Corner グリーンコーナー 本店

☎+81-80-4293-1909 48-1 Dejima, Wakayama City

Business Hours: 11:00 AM~10:00 PM (LO 9:30 PM) losed from January 1 to January 3

33 Green Corner Tsukijibashi map H-2 グリーンコーナー 築地橋店 ☎+81-73-424-5117

1-1 Funatsucho. Wakayama City Business Hours:11:00 AM~10:00 PM (LO 9:30 PM) Closed on January 1

34 Green Corner AEONMALL map G-1 グリーンコーナー イオンモール店 **☎**+81-73-453-0220

573 Nakaazakusutani.Wakayama City Business Hours: 10:00 AM~9:00 PM (LO 8:30 PM)

Tenkake Ramen is the comfort food of Wakayama. You will be addicted to the umami of tenkasu in the light soup base.



Bariuma Shikago ばり鳴きのき和歌山四ヶ郷店 ☎+81-73-488-7318

204-2 Kano Wakayama City Business Hours:11:00 AM~12:00 AM (LO 11:30 PM)

Bariuma Shinbori ばり鳴 ばりうま 和歌山新堀店

☎+81-73-494-4851 6-108-1 Tebira Wakayama City

Business Hours:11:00 AM~12:00 AM (LO 11:30 PM)

37 Bariuma Kimiidera ばり 嗎 ぱりうま 和歌山紀三井寺店

☎+81-73-488-7168 Business Hours:11:00 AM~11:00 PM (LO 10:30 PM)

Bariuma ramen's thick soup base is made by simmering pork bone and chicken carcass for many hours. The Barikoi Ramen is even richer and also delicious.





Check out here to get Wakayama ramen as souvenirs!

Vakayama City Tourist & ouvenir Centre

Ichibancho, Wakayama City kavama Historical Centre1F) EL:+81-73-435-1184 9:00 AM~5:00 PM(from Dec. to Feb.) Wakayama city Tourism Division Tel.+81-73-435-1234

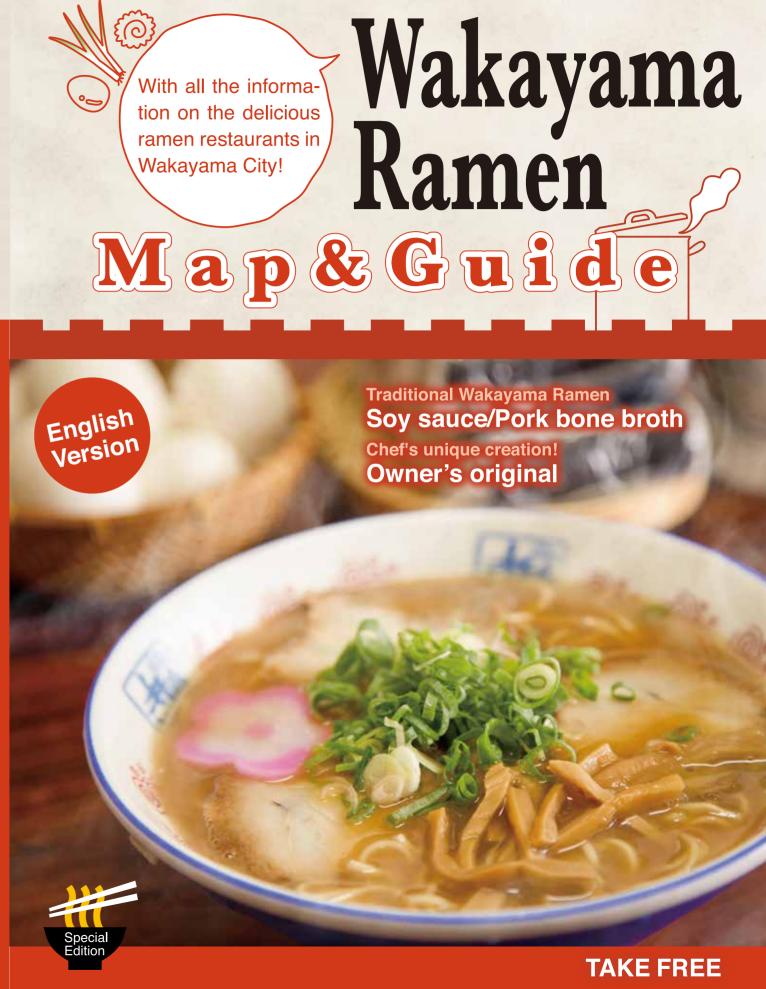
http://www.city.wakayama.wakayama.jp/kankou/ Wakayama City Tourist Association
Tel.+81-73-433-8118
http://www.wakayamakanko.com/

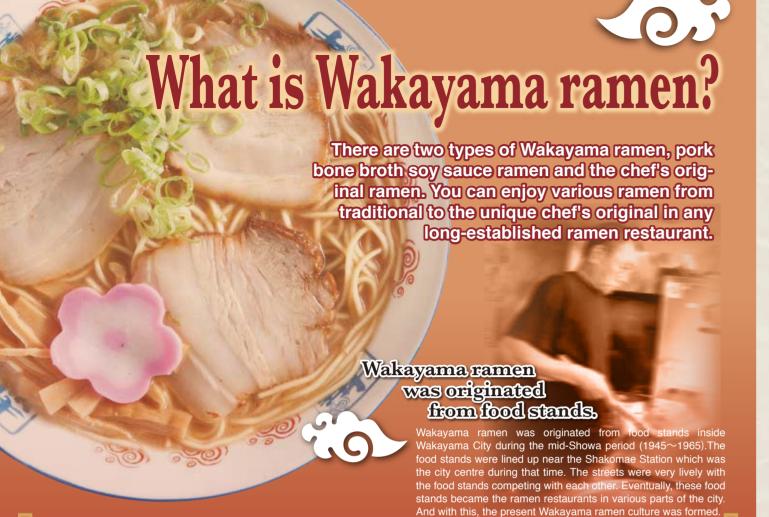
Wakayama Ramen Map & Guide

Tourist

nformation of

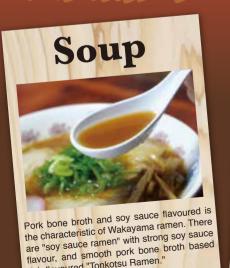
*N*akayama City





Must-see for beginners! Five basic principles of Wakayama ramen:

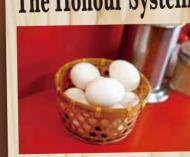
- OThe soup of Wakayama ramen is pork bone broth and soy sauce based.
 OThe basic toppings are Chashu pork,menma (seasoned bamboo shoots), green onions, and fishcake.
- However, the toppings may vary depending on the restaurant! OIn some ramen restaurants, you have a choice of thin, straight or soft noodles. Please indicate your
- preferred firmness of noodles when you order! OThe hayanarezushi and hard boiled eggs on the table are not for free. There is an honour system
- which you report and pay for how much you had at the end.
- OHelp yourself for water! *May vary depending on the restaurant.



rich flavoured "Tonkotsu Ramen."



in instant version of Wakayama's special-"Narezushi" which is a type of fermented ashi with salted mackerel on top of sushi rice and wrapped with leaves of giant reed. The moderately sour taste of Hayanarezushi is compatible with the richness of the pork bone broth soy sauce flavour



The locals usually have Wakayama ramen with hayanarezushi and hard boiled eggs. The rule is that you have to report the number of eggs and sushi you had when you pay the bill.





■ Fukui Shokudo 福井食堂

☎+81-73-433-4722

siness Hours: 11:00 AM~8:00 PM (LO 7:30 PM) losed on Mondays and Tuesdays.

here are irregular holidays. popular Wakayama ramen from this ramen restaurant with 70 years of his



☎+81-73-423-5754

0 Saikamachi,Wakayama City Business Hours:11:00 AM~2:00 PM, 4:00 PM~9:00 PM Closed on Thursdays

is iong-established ramen restaurant uses traditional method to aintain the taste. The Wakayama ramen and green onion Wakayama nen are the popular dishes here.



3 Arochi Marutaka map D-3 本家アロチ高まるたか

☎+81-73-432-3313 Business Hours:5:30 PM~LO 3:00 AM

previous owner started the restaurant as a food stand over 60 years ago ing pork bone broth soy sauce ramen, the origin of Wakayama rame



4 Marutoyo 中華そばまる豊

☎+81-73-488-1133

iesse Wakayamaeki mae,2-2-4 Kuroda,Wakayama Citv Business Hours: 11:00 AM~3:00 PM, 6:00 PM~11:00 PM

typical Wakayama ramen with pork bone soy sauce. Although the soup made from pork bone, it's mild and easy to eat!



Marumi 中華そばまるみ

☎+81-73-424-6065 5 Nakanoshima, Wakayama City siness Hours:6:00 PM~2:00 AM (LO 1:45 AM)

Marumi uses thin noodles, and the light-textured pork bone broth soy lauce soup base is simmered for 8 hours. Innards ramen is also popula



map D-1



Marutava Burakuricho map C-2 中華そば丸田屋ぶらくり丁店

☎+81-73-423-1245

iness Hours:11:00 AM~3:00 AM (LO 2:30 AM) yone loves this rich-looking, but light-textured Wakayama ramen dless of age and gende



Seino KINTETSU department Wakayama map E-3 **清乃 近鉄店 ☎+81-73-433-1122**

tative phone number of the Kintetsu Departmen tetsu Department Store Wakayama Branch,

modacho,Wakayama City s Hours:10:00 AM~7:00 PM (LO 6:40 PM)*Limited supply ne holidays as the Kintetsu Department Store Wakayama Branch s popular Wakayama ramen has a strong soy sauce flavour, and its taste is irresistible. The Spicy RED is also recommended.



Ofukuro no aji Agata

おふくろの味 あがた ☎+81-73-431-8404 Business Hours:6:00 PM~4:00 AM

can add ginger and tempura flakes to make it even tastie



Kyobashi Kotaro

京橋 幸太郎 こうたろう な+81-73-432-9399 ess Hours: 11:00 AM~1:00 AM sed from 2:30 PM~5:30 PM on weekdays) Closed on Mondays *may have special holidays

t only the ramen is delicious here, but the owner who has 40 years of experier

nese cuisine can make you dishes with the fish he caught by himself 11 Kuku 中国酒家くうくう **☎**+81-73-428-0099





1 of Wakayama Mio,5-61 Misonocho, Wakayama City Business Hours:10:00 AM∼10:00 PM(LO 9:30 PM) No holidays ≯same holidays as Wakayama Mio

urai pondles are made of chicken stock and seasoned with spic



☎+81-73-423-6330



Closed on Sundays and national holidays

45 Bokuhanmachi.Wakayama City Business Hours:11:00 AM~2:30 PM (LO 2:15 PM), :30 PM~11:00 PM (LO 10:30 PM) * Limited supply

Menya Hishio 麺屋 ひしお JR駅前店 \$\pi +81-73-499-8099 7-12 Misonocho, Wakayama City

Business Hours:11:00 AM~2:30 PM (LO 2:15 PM), 6:00 PM~12:00 AM (LO 11:30 PM) * Limited supply Irregular holidays Please try the Kishu Yuasa Ginjyo Soy Sauce Ramen with outstanding soy sauce flavour and taste. The soup base is made with the Yuasa soy sauce from Wakayama Prefecture.



3 Nakanoshima, Wakayama City siness Hours:6:00 PM~1:00 AM Closed on Sundays **7 Ramen Marui** ラーメン⑦_{★&い} map B-3 181-73-425-6678 十二番丁店

\$\pi +81-73-425-6678 of Le Chateau Junibancho,87 Junibancho,Wakayama City ness Hours:11:00 AM~9:00 PM (LO 8:45 PM) * 11:00 AM~5:00 PM (LO 5:00 PM) on Sundays

Closed for New Year's holiday period The pork bone broth soup base is well-stewed to bring out the rich flavour, and the ramen is topped with lots of shredded green onion



F of Suzuki Building, 1-20, 3-chome, Ota, Wakayama City siness Hours:11:30 AM~ 2:00 PM, 6:00 PM~12:00 AM

ushige is a cozy ramen restaurant that welcomes everyone



☎+81-73-426-1231 <mark>B1 of Wakayama Mi</mark>o,5-61 Misonocho,Wakayama City

Business Hours:10:00 AM~10:00 PM (LO 9:30 PM)
No holidays *same as Wakayama Mio

noodles with soup base made with well-stewed pork bone and



Ryuotei 龍王亭 ☎+81-73-431-2086

4-82 Misonocho, Wakayama City Business Hours:11:30 AM~ 3:00 PM 5:00 PM~11:00 PM Closed on Mondays (open if Monday is a national holiday)

Dongpo Pork Noodles served with melt-in-mouth tender braise belly and flavourful soup.



21 Tadava 多田屋

☎+81-73-422-2276 Business Hours:9:00 AM~10:00 PM Closed for two days in August and beginning

ork bone soy sauce ramen with richer soy sauce flavor. It has a light