

HOSHINOYA Taketomi Island's Original Program Centered Around the Tanadui Festival

(Taketomi Island, Okinawa)

HOSHINOYA Taketomi Island, a resort hotel on Taketomi Island in Okinawa Prefecture, will run an original program centered around the Tanadui Festival from the 1st to the 23rd of October 2019. Taketomi Island is an island that retains a strikingly unique culture, and Tanadui Festival is designated as an Important Intangible Folk Cultural Property. The hotel has lots of programs on offer so guests can experience the culture, arts and traditional foods passed down by generations of islanders during their stay.



What is Taketomi Island's Tanadui Festival?

Taketomi Island's Tanadui Festival is said to have 600 years of history, and is designated as one of Japan's Important Intangible Folk Cultural Properties. Every year, centered around two days in the ninth month of the lunar calendar, the islanders present over 80 traditional performances to the deities as a prayer for a bountiful harvest. Taketomi Island has the saying, "Working together is more important than anything," and this idea is the foundation of the islanders' philosophy. People who have left the island will come back to visit and participate in Tanadui Festival, and the whole island will be gripped by festival fever.

Tanadui Festival Schedule

Date (2019)	Event	Description
1st day (Oct 14)	Turukki	Performance practice, confirming performance casts
2nd - 4th days (Oct 15 - 17)	Festival preparation	Performance practice, food preparation
5th day (Oct 18)	Prayer/setting up the stage	Prayer by the priest, setting up the stage
6th day (Oct 19)	Nggasoji	Ceremony for liyachi-kami, preparation for performance offerings

7th day (Oct 20)	Performance offerings: Day 1	Hazama Village's performance offerings, Yukui
8th day (Oct 21)	Performance offerings: Day 2	Nakasuji Village's performance offerings
9th day (Oct 22)	Payment meeting	Clean up and payment
10th day (Oct 23)	Munun	A day of rest for body and mind

Tanadui Festival and HOSHINOYA Taketomi Island

HOSHINOYA Taketomi Island is a cultural resort that takes root and coexists with the island; as such, since its establishment in 2012, the hotel has enlisted the support of the islanders to provide programs giving guests the opportunity to experience the island's traditional culture. During Tanadui Festival, HOSHINOYA Taketomi Island will hold tours to watch the performance offerings and provide opportunities to eat traditional food, in an attempt to share Tanadui Festival with more people.

Also, as Taketomi Island's tourism industry has developed, agriculture has lost its place as the main industry of the island, and for a time they stopped producing the foxtail millet that is essential as an offering for Tanadui Festival, so to revive production of foxtail millet, the hotel began farming it on its fields at HOSHINOYA Taketomi Island in 2017. The millet grown at the resort was first given as an offering to the island in 2018, and the hotel plans to keep growing it this year.

Performance Offering Viewing Tour

Over a two-day period, more than 80 performances will be staged as offerings to the deities, and HOSHINOYA Taketomi Island will run a tour so guests will have the opportunity to watch. Guests can feel the emotion and togetherness of the islanders, who continue to protect their island's unique culture and traditions. Staff familiar with Tanadui Festival will act as guides to explain the performances and details about the festival.



- Dates: 21 - 22 October 2019
- Cost: 4,500 yen (excl. tax/service fees) *Bento box included
- Time: First group at 8:15 am, second group at 8:30 am
- Venue: Yuumuchion
- Capacity: 16 people
- Booking: Must book before 9 pm the night before

Yukui Experience Tour

Yukui is a ceremony where villagers chant while visiting the houses in the village to pray for a bountiful harvest, and it is the only part of the festival where tourists can participate alongside the islanders. On the night of the first day of performance offerings, participants will visit the people of the village, and receive a mix of garlic and octopus called pindako, along with salt and awamori (an indigenous alcoholic beverage). In this tour, participants will practice the Yukui chants beforehand, so participation is easy even for those first time visitors.



- Date: October 21, 2019
- Cost: 2,000 yen (excl. tax/service fees)
- Time: Meet at 5 pm
- Venue: East Village
- Capacity: 16 people
- Booking: Must book before 9 pm the night before

Tedunbanashi (Taketomi Story)

The staff will share about the culture and history of the island and Tanadui Festival, using photos of Taketomi Island and Tanadui Festival. Guests will be able to learn more about Tanadui Festival.

- Cost: Free
- Time: 8:15 pm - 8:45 pm
- Venue: Yuntaku Lounge



Tanadui Festival Breakfast

A limited time only breakfast created with foxtail millet, a staple of Tanadui Festival. Features a range of dishes related to Tanadui Festival, utilizing these ingredients believed to give prosperity to the descendants and good harvest. These dishes include Gokokumai, a mix of rice and foxtail millet; Andansu (abura miso), made with foxtail millet and miso; and a kind of miso soup made with wheat-gluten bread containing foxtail millet.

- Cost: 3,500 yen (excl. tax/service fees)
- Time: 7:00 am - 10:30 am
- Venue: Dining hall



Pindago Tasting & Evening Drinks

Pindago, a food served at every house during Yukui, is cut and seasoned differently at each house. HOSHINOYA Taketomi Island asked these original recipes from three old ladies who serve pindago to their families every year. Guests will be able to enjoy these 3 types of pindago—which normally can only be eaten in island homes—and awamori in guest rooms.

- Cost: 1,250 yen (excl. tax/service fees)
- Time: 5:20 pm - 8:20 pm
- Venue: Guest rooms



Tanadui Festival Walk

On this guided walk guests can look at the foxtail millet and garlic being grown on the fields at the resort, while experiencing Tanadui Festival up close. Now that the island's main industry has moved from agriculture to tourism, there aren't many people growing foxtail millet, but to preserve the island's traditions, HOSHINOYA Taketomi Island grows crops at the resort, while learning from the elderly on the island.

- Cost: Free
- Time: 9:15 am - 9:45 am
- Venue: Meet at Yuntaku Lounge



An Island Moment – Iiyachi

An Island Moment is a relaxing time to enjoy Okinawan snacks. While Tanadui Festival is taking place, the hotel will offer the island's traditional food, Iiyachi. Iiyachi is an offering made with sticky rice, foxtail millet, and red beans, and people often eat during festivals. It is a faintly sweet mochi with a gentle taste.

- Cost: Free
- Time: 2:00 pm - 4:00 pm
- Venue: Yuntaku Lounge



HOSHINOYA Taketomi Island

Address: Taketomi, Taketomi-cho, Yaeyama-gun, Okinawa 907-1101, Japan

Transportation: about 10 minutes by ferry from Ishigaki Island; bus shuttle from Taketomi port to the hotel

Reservation Center: +81-(0)50-3786-1144

Number of rooms: 48

Check-in: 15:00 Check-out: 12:00

Nightly price: from 51,600 yen per room (minimum 2 nights) (excluding tax, service charge and meals)

Website: <https://hoshinoya.com/taketomijima/en/>

