

12 Mariko Shuku the Secluded Home of Sumpu and Utsunoya Pass

Abekawa Bridge, Shizuoka City - Road Station Utsunoya-toge, Fujieda City

Introduction
The origin of the 20th shukuba Mariko is said to be Minamoto-no-Yoritomo, the then shogun assigned Tegoshi Ietsugu to the district of Mariko and set up a station. Mariko was the smallest of shukuba in the Old Tokaido Road, but prospered as the main point of traffic with Utsunoya Pass. Local specialty is tororo-jiru (grated yam soup) as we see in Hiroshige's ukiyoe and Basho's haiku.

1 丁字屋 (とろろ汁)
Founded in 1596 and still running, it is the tororo-jiru restaurant in Hiroshige's ukiyoe of Tokaido. Basho wrote "Plum blossom, young greens and tororo-jiru" and in "Tokaidochu Hizakurige" (megahit travel novel at that time), Kita crafts a haiku "The quarrel between husband and wife has knocked over the tororo-jiru".

2 吐月峰柴屋寺
The temple where Shocho, master of renga (a kind of poem the first half and the second half composed separately) worked for Imagawa Yoshitada and Uchika spent his last days from age of 55 from 1504. The garden is modeled on Ginkakuji Temple in Kyoto and the design makes use of "Mt. Mariko-fuji" and "Mt. Tenchu". It is designated as a place of scenic beauty and a historical site of Japan with the dry landscape garden. The name "Togeppo" comes from its scenic beauty of moon which we can enjoy from "tsukimi-ishi".

3 誓願寺
This temple was built between 1190 and 1199 by Minamoto-no-Yoritomo to repose his parent's soul in peace. Katagiri Katsumoto, the chief retainer of the Toyotomi clan stayed at this temple when he defended about the inscription on the bell of Hokoji Temple in Kyoto, but Ieyasu did not listen to him. Siege of Osaka Winter Campaign (1614) has broken out then. Katsumoto took the responsibility and got suicide. He was buried at this temple.

4 慶龍寺
They enshrined deity as guardian of travelers going through Utsunoya Pass. "To-dango" (clustered small balls) is talisman handed down since the Muromachi Period (1336-1573). We can buy it at the stall of the temple festival in August.

5 御羽織屋
In 1590, Hideyoshi was changing the straw sandals of his horse at this house. The head of the family who was helping Hideyoshi handed only 3 sandals instead of 4 so Hideyoshi asked him why. The head of the Ishikawa family replied "I avoided to give you 4 to pray for your victory". Four is the same sound as 'death' in Japanese. This auspicious story pleased Hideyoshi and after he won the victory he rewarded the Ishikawas with his Japanese surcoat. Later, numbers of daimyo (feudal lord) came to appreciate this surcoat hoping to share Hideyoshi's good luck.

6 明治トンネル
This tunnel was manually bored. It is a toll tunnel which was opened to traffic in 1876 after spending 2 years. It was closed because of gas lamp fire accident, but was restored to a brick tunnel by Shizuoka Prefecture in 1903. Registered as cultural property of Japan in 1997.

7 宇津ノ谷峠
This pass is located between Mariko Shuku and Okabe Shuku and it is a place like the museum of road. Tsuta-no-Hosomichi is the road appears in "The Tales of Ise" (collection of short stories wrote in the Heian Period 794-1185), the Old Tokaido Road became the main road in the 17th century, Meiji Road was opened in 1876, Taisho Road was opened in 1930, Showa Road was opened in 1959, Heisei Road was opened in 1998. Every road is still used now.

8 つたの細道公園 (木和田川砂防堰堤群)
In Tsuta-no-Hosomichi Park, there are water mill and suspension bridge on the Kiwada River. "Kabuto-entei" (Erosion Control Embankments look like samurai's helmet) was constructed with technical skill transmitted by a Dutch engineer at the beginning of the 20th century.

丸字紅茶 Mariko Tea
A new variety of tea by crossing Darjeeling and Assam to the first tea tree cultivated in Japan by Tada Motokichi. "Beni-Fuki" is flavory and mellow "Beni-Hikari" is refreshing similar to Chinese tea. Both are brilliant red color and tastes smooth.

駿府匠宿 Sumpu Takumi Shuku
Facility to experience living culture and history of Shizuoka through traditional handiwork handed down from the 14th century. You can experience lacquer work, dyeing, bamboo work, and wood work at the atelier.
● Open: 9:00 to 17:00 (until 18:00 from July 20th to August 31st)
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Old Tokaido Road Walking Route

- Red line: Sidewalk
- Red dotted line: Sidewalk narrower than 70 cm

Legend

- P: Parking lot
- Binoculars: Picturing point
- Toilet icon: Toilet
- Convenience store icon: Convenience store
- House icon: Explanatory board
- AED icon: Automated external defibrillator, AED
- Mountain icon: View point of Mt. Fuji
- East arrow: East boundary of shukuba
- West arrow: West boundary of shukuba
- Bench icon: Bench
- Station icon: "Michi-no-Eki" (Road station)
- Accessible toilet icon: Accessible toilet
- Cherry tree icon: Cherry tree