



*Curated Experiences  
for Tour Operators,  
Agents & Cultural Institutions*

# Timeless wisdom Future vision

*Culture, Craft, and the Essence  
of Meaningful Travel*

2025





# Timeless wisdom Future vision

Beyond sightseeing, Toward transformation.

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In a world that moves fast and feels increasingly fragmented, we invite you to pause — and look deeper.

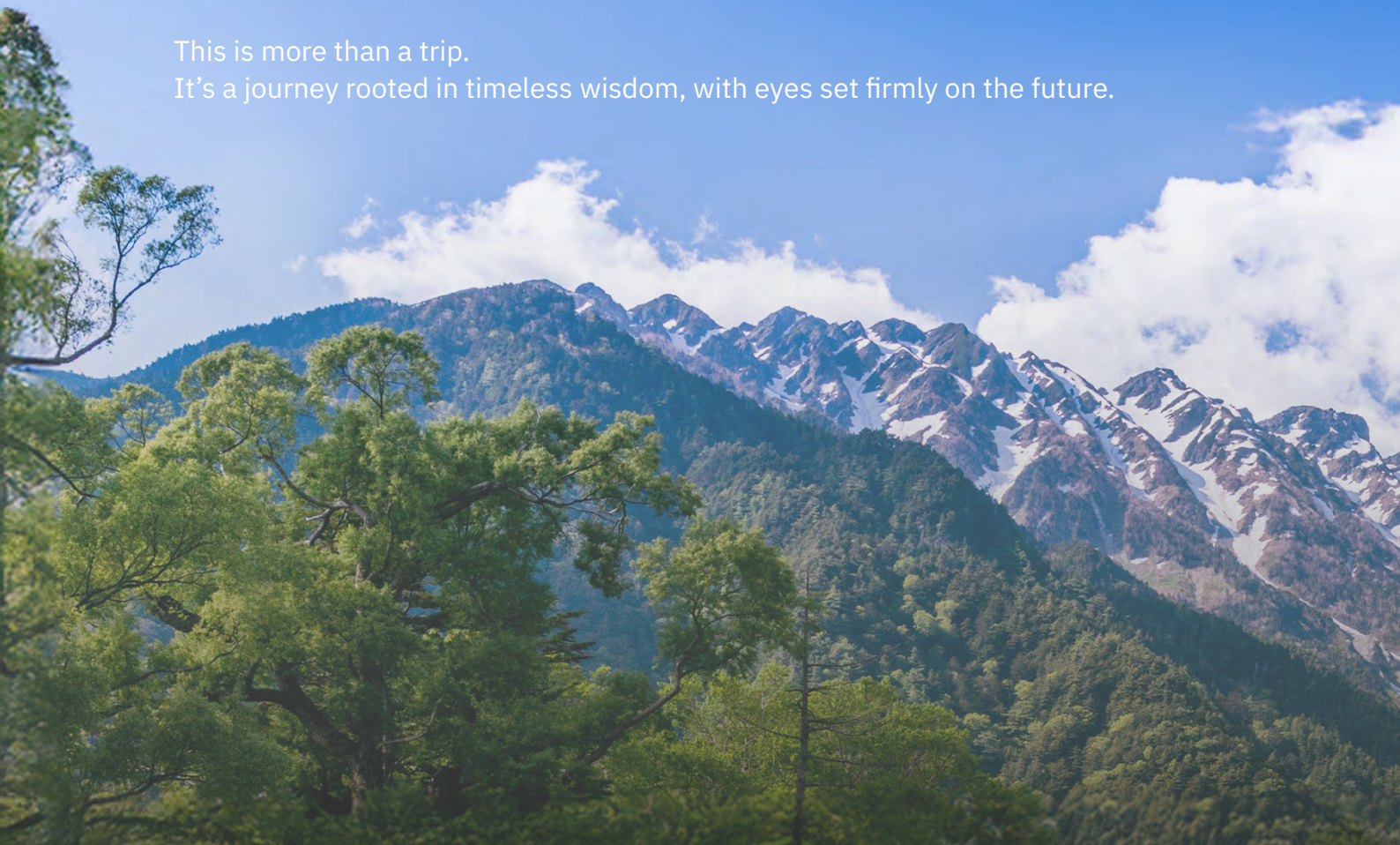
At Mirai Creation Company, we don't offer ordinary tours. We curate immersive journeys that reconnect travelers with meaning through the enduring wisdom found in Japan's people, places, and practices.

From samurai discipline and spiritual ritual to forest healing and fermented cuisine, each program is designed to awaken clarity, stillness, and purpose. Led by local masters and grounded in living tradition, these experiences reveal not only a deeper Japan, but a deeper self.

We believe that learning from the past helps shape a better future. These journeys foster deep connection, sustainability, and cultural integrity. They don't just shift how we travel, they transform how we live, lead, and care for the world.

This is more than a trip.

It's a journey rooted in timeless wisdom, with eyes set firmly on the future.





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# A Word from Our Founder



**Akihito Oba**  
Founder & CEO,  
Mirai Creation Company

At Mirai-Dukuri Company, we believe that true luxury lies not in opulence, but in meaning. Experiences that transform, enlighten, and endure.

Our journeys are crafted for discerning travelers who seek more than sightseeing. We offer rare access to Japan's cultural soul, shaped by thousands of years of artistry, harmony with nature, and intergenerational wisdom. Each experience is designed in collaboration with local masters, artisans, and keepers of tradition, ensuring authenticity and depth. The Future-Building Experience invites you into from Jomon-era techniques still alive today, such as urushi lacquer, to the

spiritual philosophies woven into daily life. These are not museum relics, but living traditions, delivered with modern grace and mindful curation.

In a fast-changing world, such enduring values offer not just beauty, but clarity. We believe they hold the key to a richer, more conscious future.

Let us take you beyond the surface, into the heart of Japan's timeless refinement.

Welcome to a journey that transcends time.

# Why Japan?

Japan is not only beautiful. It is wise. For more than a thousand years, Japan has cultivated ways of life that honor balance, nature, and quiet self-reflection. These values have been refined through generations of practice. They offer enduring insight in a world that moves faster, yet searches for meaning.

## Living Traditions

In Japan, tradition is not something displayed behind glass. It lives in motion, woven into daily life. Seasonal festivals, local crafts, and sacred rituals are not relics. They are living expressions of care, community, and continuity. Each moment is shaped by heritage that is still practiced, not preserved.

## Nature as a Guide

Nature is not a backdrop. It is a presence that speaks. From the sound of wind in cedar forests to the rhythm of rice planting, Japan's culture is shaped by listening to the land. The natural world here is not scenery. It is a teacher, a partner, and a quiet companion in daily life.

## Craft as a Way of Life

Craft in Japan is more than making. It is a path of discipline and transformation. Whether folding fabric, brewing miso, or forging steel, each act is rooted in patience, humility, and attention. Craft becomes a way to engage with purpose and live with care.

## A Future Built on Depth, Not Speed

Japan does not chase change for its own sake. It grows by going deeper. Innovation is shaped by heritage and nourished by values like care, clarity, and refinement. In a world focused on what comes next, Japan reminds us to ask what is worth carrying forward.







# Mirai Creation Experience: What Guides Us

We design experiences shaped by timeless wisdom and guided by a vision for what travel can become. Most tours stay on the surface, but we guide travelers into the deeper layers of culture, craft, and human connection.

Mirai Creation Company is a boutique-style DMC (Destination Management Company) that curates immersive journeys in close collaboration with local artisans, historians, and cultural stewards. Each experience is built around story, intention, and presence. This is not sightseeing, this is alignment.

Each experience is purposeful by design. Every element carries cultural meaning and connects to something enduring.

Our programs are co-created with the local community, developed in direct collaboration with the people who live and shape each region. We keep our groups small and our focus human-centered, creating space for reflection, stillness, and sincere exchange.

Sustainability is woven into every journey, supporting both local revitalization and environmental awareness. We also work closely with a network of trusted international partners who share our values and long-term vision. We do not offer what one is supposed to do in Japan.

We offer new ways of seeing, feeling, and growing through experiences that stay with you.

# Our Tours

No two journeys with us are the same. Each one is rooted in place, shaped by the seasons, and led by those who live what they teach. Whether it's the discipline of samurai training, the craft behind a single grain of rice, or the quiet rhythm of mountain life, our tours invite travelers into the story of Japan, not as observers, but as thoughtful participants.

These experiences span **martial arts, heritage, cuisine,** and **nature.** Each one opens a different door into the heart of this country, revealing not only what Japan is, but how it feels to be here.



## MARTIAL ARTS TOURS

Enter the world of Japan's warrior traditions through hands-on training in ninjutsu, swordsmanship, and *bushido*. Guided by seasoned practitioners, each encounter reveals the discipline, presence, and philosophy behind the art.



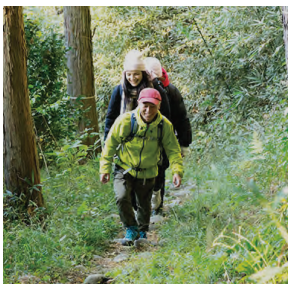
## HISTORICAL & HERITAGE TOURS

Walk the traces of Japan's past through sacred shrines, imperial ruins, and folk traditions. These journeys invite reflection, offering insight into the beliefs, rituals, and stories that shaped the country's cultural foundations.



## CULINARY & HERITAGE TOURS

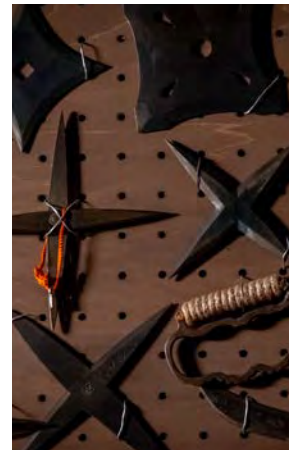
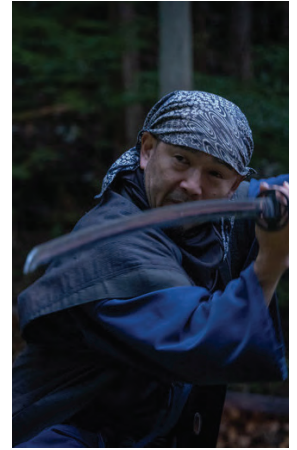
Taste the seasons of Japan through fermentation, local harvests, and recipes passed down for generations. From sake breweries to farm kitchens, each experience reveals the deep relationship between food, place, and time.



## NATURE IMMERSION TOURS

Step into Japan's rural rhythms through guided forest walks, hands-on farming, and quiet village life. These tours are an invitation to slow down, breathe with the land, and experience nature not as scenery, but as a teacher.





## MARTIAL ARTS TOURS

# Unravel the Hidden Ninja

Far from pop culture myths, real ninjas focused on precision, not theatrics. They trained in endurance, stealth, and self-discipline, combining physical skill with a calm, focused mind. This immersive journey takes you through two contrasting landscapes: the structured intensity of Tokyo and the quiet depth of Satoyama's forests.

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- ◇ Learn traditional body movement techniques (*Kobujutsu*).
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- ◇ Experience deep stealth and awareness training.
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- ◇ Explore the tools of the Ninja and how they were used with purpose.
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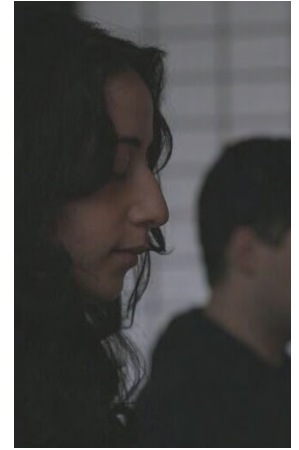


## MARTIAL ARTS TOURS

# Satsuma Samurai: Sword & Spirit

Samurai are remembered for their armor and battles, but their influence ran far deeper. They were thinkers, reformers, and artists who shaped Japan's culture through discipline, presence, and clarity. In Satsuma Sendai City, that spirit is still alive. This experience invites you to train, reflect, and take part in the practices that defined the samurai mindset. Through sword training, shrine visits, and a glimpse at their rituals, you won't just learn about the samurai. You will begin to understand how they lived, thought, and moved through the world — with purpose and resolve.

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- ◇ Practice *Iaido* (samurai swordsmanship), emphasizing etiquette and mental focus.
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- ◇ Wear authentic samurai armor and connect with the spirit and path of the samurai.
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- ◇ Enjoy a special dinner inspired by samurai traditions.
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## MARTIAL ARTS TOURS

# Mushin: Samurai Zen Experience

In a world shaped by distraction and noise, the samurai trained themselves to act with stillness and clarity. Mushin, or “the mind of no mind,” is not a concept. It is a state of presence without hesitation, ego, or fear. This experience gives you a chance to practice Mushin the way samurai once did. Through tea ceremony, kendo, and Zen meditation, you will follow a unified path built on discipline, focus, and inner composure. This is not about withdrawing from life. It is about learning to meet it with a calm, grounded mind.

- ◇ Immerse yourself in the elegance of a traditional tea ceremony.
- ◇ Elevate your awareness through traditional Kendo discipline.
- ◇ Reconnect with stillness through guided Zen meditation.





## HISTORY & HERITAGE TOURS

# Lessons of Peace from the Jomon Era

In a world facing conflict, the Jomon period offers a rare example of lasting peace and harmony with nature. Thriving for over 10,000 years without war, its wisdom holds powerful lessons for a sustainable future. In Hara Village and Yatsugatake, once centers of Jomon life, this immersive tour explores their legacy and invites you to step into their world.

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- ◇ Learn about the daily life and spiritual beliefs of the Jomon people through artifacts at the Togariishi Jomon Archaeological Museum.
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- ◇ Try your hand at traditional Jomon crafts such as textile making and pottery. Reconnect with natural materials through hands-on creation.
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- ◇ Explore lands shaped by nature worship, offering a deep connection to the worldview and spirituality of the Jomon people.
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## HISTORY & HERITAGE TOURS

# Tagajo: Ancient Japan Uncovered

Long before the rise of the samurai, the Nara period laid the foundation for Japanese culture and governance. In the north, Tagajo served as a key political and military center that shaped the early Japanese state. This immersive tour brings its legacy to life through interactive experiences and ancient imperial cuisine.

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- ◇ Learn about Tagajo's legacy at a local museum, then visit reconstructed historic sites to feel the spirit of ancient Japan.
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- ◇ Dress in Manyo-period attire and try kai-awase, a traditional shell-matching game once played by nobles.
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- ◇ Enjoy an elegant dining experience featuring ancient court cuisine from the Nara period, reimagined for the modern palate.
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## HISTORY & HERITAGE TOURS

# The Spirit of Japan's Fireworks

Create your own firework with the guidance of one of Japan's most respected master craftsmen. This is more than an activity. It is a handmade moment of beauty and intention. Wearing a summer yukata, stroll through the old streets of Nagahama's Kurokabe Square before boarding a quiet dinner cruise on Lake Biwa. As night falls, your firework lights the sky and reflects across the water. It is a fleeting experience of wonder, created by your own hands.

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- ◇ Create your own firework under the guidance of a master craftsman at Shiga's last traditional workshop.
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- ◇ Stroll through Kurokabe Square in a yukata, exploring Edo-period charm.
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- ◇ Set sail at sunset for a Lake Biwa cruise, and watch your handmade firework light up the night sky.
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## CULINARY HERITAGE TOURS

# Journey Through Japan's Rice Culture

In Japan, rice is more than food. It is history, culture, and spirit. In Kashiwazaki, Niigata, home to prized varieties like *Koshihikari* and *Yoneyama Princess*, explore snow-fed fields, thatched-roof villages, and meals where rice takes the lead. Through farming, local dining, and cultural encounters, discover the deeper meaning of rice in Japanese life.

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- ◇ Learn about Niigata's rich rice culture and sample local sake and handmade regional snacks.
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- ◇ Feel the crackle of firewood as you steam rice on a centuries-old kamado stove, just like how the village locals have done for generations.
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- ◇ Enjoy a tour-exclusive rice full-course meal, paired with local seafood and seasonal delights.
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## CULINARY HERITAGE TOURS

# Discover Japan's Fermentation Arts

Fermentation is a quiet force behind Japanese cuisine, an art passed down for over 4,000 years. From miso and soy sauce to sake and vinegar, these staples are shaped by time, skill, and living microorganisms. This tour takes you to Takashima City in Shiga Prefecture, where pure water and fertile land have nurtured a rich fermentation culture. Through tastings, hands-on activities, and guided learning, you will explore the roots of Japanese culinary traditions and discover how unseen lifeforms create the flavors of everyday life.

- ◇ Join a workshop to explore the roots of Japanese fermentation and learn its fundamentals.
- ◇ Visit local makers of fermented goods like sake and *funazushi* for guided tastings and hands-on learning.
- ◇ Enjoy a full-course dinner that showcases the depth and variety of fermentation.



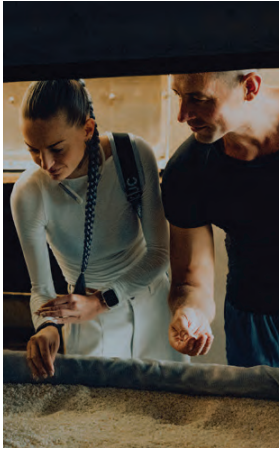
## CULINARY HERITAGE TOURS

# Hachinohe Seafood & Culture Tour

Along Japan's shores, seafood shapes daily life. Rooted in tradition and rhythm, fishing, preparation, and celebration have defined coastal culture for generations. This tour takes you to Hachinohe, one of Japan's most vibrant fishing cities, where you'll follow seafood's journey from lively market auctions to nostalgic alleyway eateries and a private live kitchen with a local chef. Each step reveals the depth of coastal heritage through flavor, ritual, and connection.

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- ◇ Stroll through nostalgic *yokocho* alleys filled with Showa-era charm, lively *izakayas*, and local flavors.
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- ◇ Sip regional sake at a local brewery, perfectly paired with ocean-fresh flavors.
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- ◇ Experience the lively pace of Hachinohe's morning fish auction at the Fish Market.
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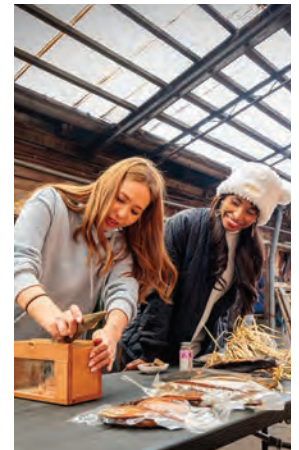


## CULINARY HERITAGE TOURS

# From Soil to Soul: Usuki's Flavors

Modern food often feels disconnected from its roots. In Usuki City, Oita Prefecture, the concept of the “cycle of food” lives on as a relationship where land, sea, and people exist in harmony. Recognized as a UNESCO Creative City of Gastronomy, Usuki preserves traditions such as organic farming that begins with nurturing the soil, and a local fermentation culture. Join a journey that starts in the fields and ends at the table. Walk through active farms, meet local producers, and taste dishes shaped by tradition, sustainability, and care.

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- ◇ Learn about Usuki's organic farming methods and see how rich flavor and environmental care go hand in hand.
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- ◇ Harvest seasonal produce with local farmers and discover the rhythms of rural life.
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- ◇ Enjoy a cultural tasting experience that connects land and sea through local sake, seafood, and Usuki ware ceramics.
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## CULINARY HERITAGE TOURS

# Amagi's Blessings: Forest to Table

In Amagi, life flows with water. Springs from Mount Amagi nourish forests, feed wasabi fields, and flow into Suruga Bay. Locals live in rhythm with this cycle, harvesting wasabi, fishing, and cooking with spring-fed water. On this journey, you'll follow water's path from mountain to sea by walking forest trails, meeting local producers, and joining hands-on experiences. Discover how one source connects food, craft, and tradition in a living,

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- ◇ Walk the scenic *Amagi Kaidō* through misty forests and hand-pick wasabi at its source.
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- ◇ Learn to cook wasabi rice and regional dishes.
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- ◇ Fish the coastal waters of Suruga Bay, then indulge in a full-course dinner paired with wasabi by the sea.
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## NATURE IMMERSION TOURS

# Sounds of Nature: Japan's Rural Retreat

In silence, we often find the deepest insights. Located on the Kunisaki Peninsula in Oita Prefecture, *Tashibu-no-sho* is an ancient rural estate that has lived in harmony with nature for over 1,200 years. You will hear the sound of wind through rice fields, birdsong, and the murmur of a flowing stream. Here, sound brings color to the silence and awakens the senses. At night, guided by faint starlight and moonlight, and take in peaceful views of the countryside. Enjoy an open-air dinner prepared with local ingredients, including rice grown on the estate. Take time to reconnect with nature and yourself.

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- ◇ Stroll through ancient fields where birdsong and wind echo across 1,200 years.
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- ◇ Enjoy a dinner by the forest, featuring local ingredients and the sounds of nature.
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- ◇ Relax under the stars in quiet reflection.
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# Inquiries and Business

## 1

### Initial Inquiry

Please contact us through our website or by email.  
For urgent matters, phone inquiries are also welcome.  
Website: [www.miraidukuri.co.jp](http://www.miraidukuri.co.jp)  
Email: [exp@miraidukuri.co.jp](mailto:exp@miraidukuri.co.jp)  
Tel: **+81-3-6435-5739**

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## 2

### Understanding Your Needs

We will present our concepts and travel programs while learning about your ideal customers and the type of experience you wish to deliver. A short meeting, either online or in person, can be arranged to clarify objectives and ensure alignment.

Discussion formats: **Zoom / Microsoft Teams / In-person (Tokyo office)**  
Languages available: **English / Japanese**

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## 3

### Tailored Proposal

Based on your goals, we will prepare a customized proposal that may include:

- A recommended program or experience
  - Sample itineraries: Day trip, 2-day, and 5-day options
  - Estimated budget
  - Optional services such as interpreters, transportation, or accommodations
- 

## 4

### Quotation & Agreement

Once the proposal is approved, we will issue a formal quotation and agreement. We can also provide invoices, travel terms, and all necessary documentation.

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## 5

### Pre-Departure Support

We provide comprehensive support before your arrival / program launch, including:

- Schedule finalization
  - Coordination with local partners
  - Optional pre-departure briefings
- 

## 6

### Follow-up and Future Collaboration

After each experience, we welcome feedback from both participants and partners. Reflections from every project help us improve and refine both current and future programs. We prioritize long-term relationships built on trust, open communication, and shared purpose.



# Company Profile

**Company Name:** Mirai Creation Company Co.,Ltd.

**Representative:** Akihito Oba

**Address:** 3rd Floor, Dai-3 Yoshida Building3-13-4 Akasaka, Minato-ku, Tokyo 107-0052, Japan

**TEL:** (+81) 3-6435-5739 (Mirai Creation Experience)  
(+81) 3-6230-9855 (Main office)

**Email:** exp@miraidukuri.co.jp

**Travel Agency Registration Number:** Tokyo Governor Registered Travel Agency No. 2-8105

**Affiliated Organization:** Japan Association of Travel Agents (JATA), Regular Member

## Our Projects

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Mirai Creation Company is driven by the mission to create new, lifestyle-centered value that improves society while building sustainable business models. By addressing social issues and forging connections to the future of Japan, we aim to make a lasting impact. Our business focuses on four key areas: **Tourism, Environment, Health, and Food.**



### Mito-yell

With the concept of “Supporting daily life through mitochondria,” we develop and sell products focused on mitochondrial health. Our flagship product, *Mitoken-sui*, is a carbonated drink designed to support mitochondrial activation. Continued use helps promote wellness and beauty from within.



### Miragochi Restaurant, Akasaka Tokyo

Located in Akasaka, Tokyo, Mirai e no Gochisou is a premium home-style restaurant built around the theme of shaping a better future through food. Every meal connects diners with producers, local communities, Japan, and the planet. We serve special home-cooked dishes made with safe, high-quality ingredients such as organic vegetables, all prepared with a commitment to gluten-free cooking.



### Japan Tea Action

A nationwide campaign dedicated to rediscovering the appeal of Japanese tea and redefining its role in modern life. This project promotes awareness and appreciation of Japanese tea (leaf tea) through content distribution, educational activities, and events. It seeks to highlight the value of Japanese tea as a source of relaxation, health, and cultural heritage.



### Meteo Silver (a Co-Creation Project)

A jewelry brand that fuses pure silver with meteorite fragments, handcrafted by one of Japan’s last remaining shiroganeshi silversmiths. Each piece carries celestial meaning while preserving a disappearing craft tradition.

