Paraiso Kamiamakusa

Located in southwest Kumamoto prefecture, Kamiamakusa city is the gateway to the Amakusa archipelago. Surrounded by magnificent mountains and a beautiful sea, the city of Kamiamakusa is nestled within the Unzen-Amakusa National Park in an earthly paradise “Paraiso” where superb views of islands spotting the shimmering sea can be seen from the Kankai Alps. Every season brings overwhelming beauty. Nature’s bounty from the calm inland sea and fertile lands provide the foundation for delectable cuisine. Historic natural hot springs heal body and soul. Enjoy almost every mountain and sea experience imaginable. You will be embraced in a paradise full of surprise and pleasure. Begin your journey to Kamiamakusa!

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Kamiamakusa is synonymous with Amakusa Gokyo and Matsushima, the five bridges that connect the palm tree islands. The first bridge marks the entrance to a 30-minute scenic drive over all five famous bridges. The contrast between the beautiful sea and the islands extends out as far as the eye can see.

First of all, be fully satisfied by the panoramic view of one of the top 3 Matsushima (Palm tree islands) views in all of Japan.

Amakusa Pearl Line and Amakusa Gokyo were both selected as one of the best one hundred roads in Japan.

What is Amakusa Gokyo? It is the name for the five bridges of national road Route 266 that connect the scattered islands of Amakusa. Jishu Mori of Kamiamakusa city completed the bridges in 1966, they form the main artery of Kamiamakusa. The road is named the Amakusa Pearl Line because the area is famous for cultivating pearls, and it was selected as one of the one hundred best roads in Japan.
Sea Bathing

Be embraced by a calm and relaxing beach vacation.

A clear blue sky spotted with soft white clouds stretches out above the beautiful sea. This seaside resort features shallow water beaches with gentle waves that are a favorite of people looking for a relaxing vacation.

**Pearl Sun Beach (Suwa Beach Resort)**

Many people come to this beach on the marine blue sea to swim, relax, and take a relaxing stroll down the beach. One look into the clear sea and you will see many fish swimming around you. At low tide you can walk to Tatsukoko Island, nicknamed Amakusa Fuji because it resembles Mt. Fuji, and explore the tidal pools. On a clear day, you can even see Nagato’s Unzen Fugendake Mountain.

**Calm Beach (Yamasita Beach Resort)**

A horizontal, white sand beach where large and small islands dot the vast expanse of ocean. The calm and quiet atmosphere here gives it the feeling of a private beach. This beach has many amenities like showers and a concession stand for a convenient beach experience.

**Suwa Beach Resort**

This man made, white sand beach in Suwa Park sits at the entrance to a calm harbor. The beach borders up to a forest of green trees that provide shade from the summer sun. Many families and couples stay at the nearby campground as well.

**Takado Beach Resort**

The Takado Beach Resort is located on the Shimazaki Inland Sea, and is a great place not only for swimming, but also for snorkeling, fishing, etc. With restaurants nearby, it is a convenient place to spend a relaxing day.

**Yamagahama Beach Resort**

This place is for children to play with sea creatures.

**Marina Beach Resort**

A huge donut shaped aquarium floats in the sea in Matsushima. The aquarium has 7 zones to represent the 7 continents of the world where a wide variety of fish can be observed.

**Address / 6225-7 Matsushimaaizu, Kamiamakusa-shi**

**Information / Tel: 0969-56-2570**

**Business hours / 9am - 5pm**

**Tickets / Adult 1,300yen, Middle and High school students 800yen, Elementary school students 500yen, Young children 400yen**

Call for information on night tours, sea firefly tours, etc.

**Tousen-gahama Beach Resort**

Shirato Beach Resort

Matsushima Beach Resort

Kojima Beach Resort

Other Beach Resorts

Information for all beach resorts

Tousen-gahama Beach Resort

Shirato Beach Resort

Matsushima Beach Resort

Kojima Beach Resort

More information on night tours, sea firefly tours, etc.

**Sea Scrolls**

**Marine Sports**

Kamiamakusa is a mecca for marine sports including banana boating, jet skiing, wakeboarding, etc.

**Bottlenose Dolphin Watching**

You can meet the bottlenose dolphins anytime of the year, and enjoy each a curious and cute performance. For more information, call 0969-56-2458.

**Pearl Line Tour**

Sea Cruise / Tel: 0969-56-0678

Pearl Line Tourism / Tel: 0969-56-0678

**Unlimited marine entertainment.**

Kamiamakusa is surrounded by a calm inland sea, so it is a fantastic place to enjoy a variety of marine entertainment including fishing, cruising, dolphin watching, etc.
Kamiamakusa City is also famous for its many natural hot springs. Enjoy the healing properties of the hot springs while soaking in the breathtaking views of the sea.

Amazing healing for your body and soul.
Kamiamakusa City is also famous for its many natural hot springs. Enjoy the healing properties of the hot springs while soaking in the breathtaking views of the sea.
Rich flavors are born from these fertile lands.

Kamiamakusa’s warm climate provides the best environment for farming and raising livestock.

 Moist and sweet citrus and root vegetables.

Famously delicious poultry (Amakusa Daiou)…Enjoy the bounty of this fertile land.

This tranquil sea holds a variety of delicious seafood.

The slow ocean currents supply a treasure trove of seafood to this region. This region yields more prawns than anywhere else in Japan and Nmakatai (red sea bream) that is renowned for being firm and delicious. You can enjoy a variety of seafood in every season, so please experience all of the delicious seafood Kamiamakusa has to offer.

Farm & Livestock Products

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Kamiamakusa’s warm climate provides the best environment for farming and raising livestock.

 Moist and sweet citrus and root vegetables.

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The chef at the famous Sakai sushi restaurant in Ginza, Tokyo is very knowledgeable on fish from all over Japan, and Nimakatai sea bream from Kamiamakusa is the one fish he knows will always be delicious. The firm meat, smooth texture and high quality of Nimakatai sea bream satisfies even the most refined palate. Kamiamakusa's food is the answer for high end restaurants looking for the best ingredients.

Kamiamakusa's specialty is born from blending history and nature.

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Matsushima area

A place famous for its captivating beauty.

The Matsushima area is one of Japan's top three most beautiful palm tree islands. Matsushima has a number of activities to enjoy including a yacht harbor, dolphin watching, hot springs, camping, and more.

Ohyano area

The Ohyano area is the gateway to Kamiamakusa, as such many tourist facilities and local products are gathered here. This is the first place that everyone wants to visit in the city to see Kamiamakusa's grand history exhibited at Shiro Amakusa Memorial Hall, a variety of products from Ohyano city gathered at the San Pearl museum, and many other attractions

Downtown Kamiamakusa has many tourist facilities and local products.
Known as the best stargazing spot in Japan.

Japanese Ministry of the Environment recognized the Ryugatake as the most beautiful night sky in all of Japan. Viewing the night sky from the Mount Observatory at the top of the mountain is a truly beautiful experience. One could spend an eternity enjoying the beauty of nature and the beauty of the starry sky in Ryugatake.

Daisakuyama

Mountain Senmaida

Ryugatake area

Himedo area

Himedo Park is another spot in the Himedo area that is famous for its cherry blossoms. Gengen Park is a place famous for its beautiful cherry blossoms. There are many followers of Buddhism in Kamiamakusa. There are many spiritual treasures including national parks and seaside resorts, including national parks and seaside resorts, and a unique megalith. The area also has many outdoor spots, including national parks and seaside resorts, and is famous for raising the rare Amakusa Daiou chicken.


daisuken.Kamiamakusa

100 terraced rice paddies

A long time ago Emperor Keiko traveled to Kyushu when a powerful snow storm ravaged the area. To bring an end to the storm, a young princess threw herself into the sea as a sacrifice to the gods. The princess’s soul was enshrined in a stone that is still worshipped to this day. That is the readmeley of the shrine.

Himeishi Shrine

A mysterious legend

A beautiful young princess fell in love with a handsome young man and they traveled to Kyushu. They were betrothed to a young man who was in love with another girl. The princess’s soul was enshrined in a stone that is still worshipped to this day. That is the readmeley of the shrine.

Himedo Park is a place where one could spend an eternity enjoying the beauty of nature and the beauty of the starry sky in Ryugatake.


Ryugatake Mountaintop

Fantastic panoramic views of nature and culture make this a place of powerful healing.

The Himedo area is a very spiritual place with mysterious legends and a unique megalith. The area also has many outdoor spots, including national parks and seaside resorts, and is famous for raising the rare Amakusa Daiou chicken.
A point in history where people dreamed of freedom and peace.

In the Edo period, during the Hidetada Tokugawa Shogunate in the year 1614, Yukinaga Konishi, the Christian feudal lord of Amakusa was overthrown during the Battle of Sekigahara. After the Battle of Sekigahara split the country in two, Hidetsaka Tesawa Daimyo became the feudal lord of Karatsu taking over the previously Christian lands. Under Hidetsaka Tesawa’s strict rule, the people were taxed to the extreme with very little food for themselves, and the easy life under Christian rule became just a fond memory. With Christianity prohibited by the Edo government, Father Mamakofu prophesied that in 25 years a 16 year old genius would bring Christianity back to Amakusa. Father Mamakofu was banished to Macau shortly thereafter.

In addition to the severe tax and the ban against Christianity, several extremely poor harvests made everyday life extremely difficult for the people of Amakusa. Then, in 1657, Father Mamakofu’s prophecy came true when Shiro Amakusa appeared.

When a poor pregnant woman could not pay her taxes one winter in Kuchinotsu (Kuchinotsutocho, Nagasaki), the shogunate decided to make an example out of her and threw her into a freezing river killing her. The public was outraged and called for a war for independence. Shiro Amakusa led the people in a revolt against the shogunate, starting in Shimabara and fighting their way into Ohyano City. In the beginning, the uprising won the Oshimago (Amakusa city) War and the Machiyamaguchigawa (Amakusa city) War. They hoisted the cross instead of a flag and dreamed of paradise, a free and peaceful country. With their momentum building, the uprising laid siege to Tomioka Castle (Renshoku-machi), but the castle proved impregnable and they gave up their attack. Three months later the uprising crossed the sea to lay siege to Itara Castle (Shimabara-city, Nagasaki) but by that time the shogunate’s army had arrived and the uprising was overwhelmed by vastly superior numbers.

Shiro Amakusa Memorial Hall is a testament to that history and the dream of peace and freedom. The cause of the Amakusa/Shimabara war, southern barbarian culture, Shiro Amakusa’s character and other historic events are all exhibited in great detail in the Memorial Hall. You will feel like you are a part of history and Shiro Amakusa’s dream as you experience all that the Memorial Hall has to offer.

Anecdote 1
Souiken Mori, Witch Doctor
He was one of Shiro Amakusa’s staff during the uprising. Souiken Mori, a strategic analyst at the beginning of the Edo period, used Souiken Mori as his witch doctor. His use of magic was further described in Futaro Yamada’s novel, “Makutenbo.” Known by the locals (yamagata area in Oyama-machi) as a “Motoside-nun,” a Shiro shrine was built in honor of Souiken Mori. Locals still pray to Souiken Mori to this day when they have a toothache, and many people claim to have had a miraculous recovery.

Anecdote 2
Shiro Amakusa is from Kamiamakusa City!
Through the story of Shiro Amakusa leading 37,000 people against the shogunate is thought to be a legend filled with mystery and romance, Shiro Amakusa was a real person. The son of Jinbei Masuda and Maria (baptized name), he was a Ronin for the house of Konishi. In a word, Kamiamakusa is the hometown of Shiro Amakusa, and his real name was Shirotsukasa Masuda. The Memorial Hall clearly explains this story through sight and sound, and is a spot we highly recommend you to visit.
Mr. and Mrs. Koda lived in an apartment in Saitama, just outside of Tokyo, before moving to Kamiamakusa. Mr. Koda’s hobby is fishing, and once he saw the magnificent sunset in Kamiamakusa, he immediately thought “I want to live here” and discussed the idea with his wife. The next time both of the Koda’s visited, Mrs. Koda immediately understood the charm of Kamiamakusa and they decided to move here at once. At first, the rest of the family did not agree with the move, but they quickly changed their minds upon visiting Kamiamakusa.

These relatives felt not only the natural beauty, but also the relaxing daily life and comfortable living space. Their relatives now come to visit almost every year: “The large scale of nature in Kamiamakusa melts away the hard shell of city living.” Mr. Koda enjoys golfing, fishing and photography every day. Mrs. Koda enjoys going shopping with friends in Kamiamakusa City and Kumamoto City. The Kodas delight in the active lifestyle they live every day.

The Kawamoto’s garden is improving little by little, and their friends come by almost every day to help them and give them tips for improvement.

The Kodas have lived here for 10 years. They can walk from their house to the shimmering sea in just 1 minute, and are surrounded by beautiful views every day. They fell in love with the people of Kamiamakusa and decided to move here. “We made many wonderful friends here and are busy everyday having fun.”

Mr. and Mrs. Kawamoto had lived in Tokyo before moving to Kamiamakusa. Mrs. Kawamoto wanted to enjoy country living, so they decided to make the move. They searched a variety of places throughout Japan to settle down in, and after visiting many places they decided to move to Kamiamakusa. They made their decision to settle down in Kamiamakusa after meeting a high school student there who... kindly greeted us with an open heart when we met for the first time, and we thought to ourselves that there must be many wonderful people where such a kind young person lives.” It has been 2 years since they moved to Kamiamakusa. Unlike Tokyo, the shy yet kind and friendly character of the people here creates an atmosphere that puts you at ease. The city sponsors various events, festivals, associations, etc, to enjoy that make living here and meeting people fun and easy. The Kawamoto’s have many wonderful friends here, and enjoy spending time with those friends and learning new cooking and gardening techniques from them.

The everyday charm of beautiful scenery. “The hard shell of city living melts away among the beautiful scenery.”

There is a private support group that helps people who want to move to Kamiamakusa. This group was founded by people who have immigrated to Kamiamakusa and it’s called “Outside Wind”. They research immigration permission, help people with the immigration process, and help their fellow members. For more information please contact the bureau listed on the left-hand page.
For more information on May, June and December event details, please contact:

Information / Tel: 0964-56-1111 (Kamiamakusa City Tourism Association)

The catchphrase for this marathon is “The slow person is the star.” This healthy marathon happens every spring. Runners from all over Japan join the locals for this race. The cool sea breezes and beautiful scenery in Kamiamakusa make this a refreshing marathon. Kamiamakusa is the birthplace of the healthy marathon.

Kamiamakusa Event Calendar

January
- 1st Sunday
- Kamiamakusa Stick Dance (Ohyano-machi), a traditional stick dance that celebrates the changing of the wood bullfinch statue at the Noboritate Shrine.

February
- 1st Sunday
- Kamiamakusa Stick Dance (Okyani-machi), a traditional stick dance that celebrates the changing of the wood bullfinch statue at the Noboritate Shrine.

March
- 1st Sunday
- Kamiamakusa Stick Dance (Nagakura, Shiro Amakusa course), a traditional stick dance that celebrates the changing of the wood bullfinch statue.

April
- 1st Sunday
- Kamiamakusa Stick Dance (Kamishima-machi), a traditional stick dance that celebrates the changing of the wood bullfinch statue.

May
- 1st Sunday
- Kamiamakusa Stick Dance (Himedomachi), a traditional stick dance that celebrates the changing of the wood bullfinch statue.

June
- 1st Sunday
- Kamiamakusa Stick Dance (Kanjo-machi), a traditional stick dance that celebrates the changing of the wood bullfinch statue.

July
- 1st Sunday
- Kamiamakusa Stick Dance (Azumaya), a traditional stick dance that celebrates the changing of the wood bullfinch statue.

August
- 1st Sunday
- Kamiamakusa Stick Dance (Kamishima-machi), a traditional stick dance that celebrates the changing of the wood bullfinch statue.

September
- 1st Sunday
- Kamiamakusa Stick Dance (Kamishima-machi), a traditional stick dance that celebrates the changing of the wood bullfinch statue.

October
- 1st Sunday
- Kamiamakusa Stick Dance (Kamishima-machi), a traditional stick dance that celebrates the changing of the wood bullfinch statue.

November
- 1st Sunday
- Kamiamakusa Stick Dance (Kamishima-machi), a traditional stick dance that celebrates the changing of the wood bullfinch statue.

December
- 1st Sunday
- Kamiamakusa Stick Dance (Kamishima-machi), a traditional stick dance that celebrates the changing of the wood bullfinch statue.

For more information on the events and tour details please contact:

NPO Corporation Kamishima Senko Studio
Address: 4423 Oodou, Ryugatake-machi, Kamiamakusa-shi
Tel: 0969-63-0477

NPO Corporation Kamishima Senko Studio
Address: 1514 Kami, Ohyano-machi, Kamiamakusa-shi
Tel: 0969-57-0024

Kamiamakusa City Tour Guide Club
Address: 1514 Kami, Ohyano-machi, Kamiamakusa-shi
Tel: 0969-57-0024

Kinsenjo Temple Volunteer Guide (Kyojyo-machi)
Address: 2223 Yama, Kinsenjo-cho, Kaminamakusa-shi
Tel: 0969-67-9011

NPO Corporation Kamishima Senko Studio
Address: 4423 Oodou, Ryugatake-machi, Kamiamakusa-shi
Tel: 0969-63-0477

NPO Corporation Kamishima Senko Studio
Address: 1514 Kami, Ohyano-machi, Kamiamakusa-shi
Tel: 0969-57-0024

Kinsho Temple Volunteer Guide
Address: 2223 Yama, Kinsenjo-cho, Kaminamakusa-shi
Tel: 0969-67-9011

The events in this natural setting will move you in ways that cannot be experienced in urban cities. There are a variety of events year round in Kamiamakusa. Create emotional memories in Kamiamakusa.
Kamiamakusa City Accomodations List

<table>
<thead>
<tr>
<th>Oyano/Area (Area code: 094)</th>
<th>Minshuku Senneniso Tel: 56-3402, 6,825yen~, 17 person max</th>
</tr>
</thead>
<tbody>
<tr>
<td>Takanohira Tel: 56-49, 6,825yen~, 14 person max</td>
<td></td>
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<tr>
<td>New Hamamatsu Tel: 56-1482, 8,000yen~, 20 person max</td>
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<tr>
<td>Minshuku Kikai Island Tel: 56-56-5266, 8,000yen~, 24 person max</td>
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<tr>
<td>Kikai Island Minshuku Nishiojo Tel: 56-5642, 9,500yen~, 30 person max</td>
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<tr>
<td>Amakusa Nakauro Tel: 56-5588, 10,500yen~, 60 person max</td>
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<tr>
<td>Ryokan Umishisou Tel: 56-5000, 10,500yen~, 80 person max</td>
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<tr>
<td>Minshuku Shukan Tel: 56-5111, 7,000yen~, 40 person max</td>
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<tr>
<td>Yurakutei Tel: 56-5114, 7,000yen~, 15 person max</td>
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<tr>
<td>Kusunose Yurakutei Tel: 56-5114, 7,000yen~, 40 person max</td>
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</tr>
<tr>
<td>Kusunose Tel: 56-5266, 6,000yen~, 20 person max</td>
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<tr>
<td>Seirinbashi Yurakutei Tel: 56-5114, 7,000yen~, 20 person max</td>
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<tr>
<td>Amakusa Minshuku Shokuroku Tel: 56-5111, 7,000yen~, 40 person max</td>
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<tr>
<td>Seirinbashi Yurakutei Tel: 56-5266, 6,000yen~, 20 person max</td>
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<tr>
<td>Seirinbashi Yurakutei Tel: 56-5266, 6,000yen~, 20 person max</td>
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</tbody>
</table>

| Minshuku Senneniso Tel: 56-3402, 6,825yen~, 17 person max |
| Kusunose Yurakutei Tel: 56-5114, 7,000yen~, 15 person max |
| Minshuku Shukan Tel: 56-5111, 7,000yen~, 40 person max |
| Seirinbashi Yurakutei Tel: 56-5266, 6,000yen~, 20 person max |
| Seirinbashi Yurakutei Tel: 56-5266, 6,000yen~, 20 person max |

*The fee listed is the minimum fee for one person for a one night stay with 2 meals. The prices can change depending on the season and plan, so please call each accommodation for the applicable fare in your trip.*
From the middle of Kumamoto City

- Car / Kumamoto City - Route 3 - Uto City - Route 57 - Kamiamakusa City (Duration: About 1 hour)
- JR, Bus / Kumamoto Transportation Center (Amakusa Rapid) - Kamiamakusa City (Duration: About 1 hour 10 min)
- JR, Bus / Kamiamakusa Station - Misumi Port Station (Bus) - Kumiamakusa City (Duration: About 1 hour 5 min)
- JR, Ferry / Kumamoto Station, Misumi Port Station - Misumi Port, Misumi Port (Barge) - Kamiamakusa City (Duration: About 1 hour 10 min)

From the middle of Fukuoka

- Car / Kurokawa Hot Spring - Yamanami Highway - Route 57 - The middle of Kumamoto City (Duration: 1 hour 30 min)
- Bus / Kurokawa Hot Spring Bus Stop (Kuju, Aso) - The middle of Kumamoto City (Kumamoto Transportation Center) (Duration: About 2 hours 25 min)

*For more information for travelling from the middle of Kumamoto, please refer to the “From the Middle of Kumamoto” section above.

From Aso (Kurokawa Hot Spring)

- Car / Kagoshima IC (Kyushu Highway) - Matsubase IC - Route 266 or Route 57 - Kamiamakusa City (Duration: About 2 hours 15 min)
- JR, Bus / Kagoshima Central Station (Bullet train) - Yatsushiro Port Station - Yatsushiro Port (Ferry) - Kamiamakusa City (Matsushima Port) (Duration: About 2 hours)

From the middle of Kagoshima

- Car / Fukuoka IC (Kyushu Highway) - Matsubase IC - Route 266 or Route 57 - Kamiamakusa City (Duration: About 2 hours 30 min)
- Bus / Hakata Station Transportation Center (Hinokuni Rapid) - Kumamoto Transportation Center (Amakusa Rapid) - Kamiamakusa City (Duration: About 3 hours 10 min)
- JR, Bus / Hakata Station (Express) - Kumamoto Station - Misumi Station - Misumi Port (Regular liner) - Kamiamakusa City (Maejima, Matsushima-machi) (Duration: About 2 hours)

Airplane Access

- Fukuoka Airport - Amakusa Airport (Car) - Route 324 - Kumiamakusa City (Duration: About 1 hour 35 min)
- Central Japan International Airport - Amakusa Airport (Duration: About 1 hour 25 min)
- Itami Airport - Amakusa Airport (Duration: About 1 hour 5 min)
- Aso Kumamoto Airport - Amakusa Airport (Duration: About 35 min)

Paradise of Love and Peace

Paraiso Kamiamakusa

Information

Amakusa City Tourism Association
1514 kami Ohyano-machi, Kamiamakusa-shi, Kumamoto 869-3692
TEL:0964-56-1111 (Head Office) FAX:0964-56-5107
http://www.kamiamakusa-kumamoto.jp/

Shiro Amakusa Tourism and Local Products Association
1514 kami Ohyano-machi, Kamiamakusa-shi, Kumamoto 869-3602
TEL:0964-56-5107 FAX:0964-56-5107

Access

Runaway to the Past!