

Starting from Ghibli Park

Sample Travel Routes along the Linimo Line

10 Routes to Explore via the Linimo



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Floating about 8 mm off the surface!

Controlling the train from the Operation Control Room

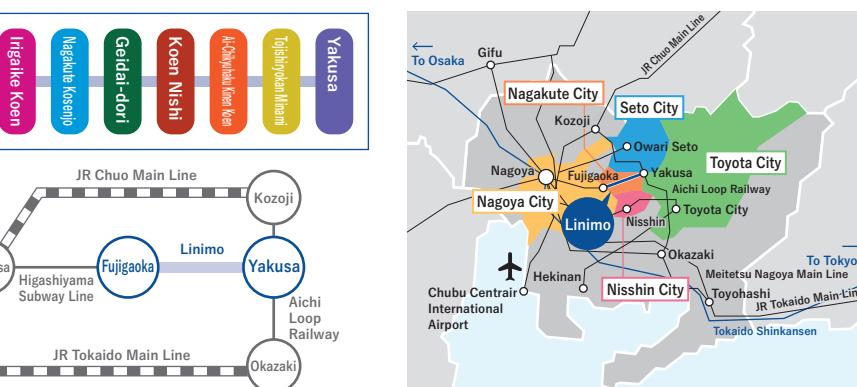
More powerful than a regular train!

What kind of train is the Linimo?



Superb acceleration, even on steep slopes and sharp turns

Quick acceleration is another advantage of the maglev system. The speed increases smoothly with no friction to cause resistance. It handles steep slopes and sharp turns well, too, making for a smooth ride even in uneven, winding areas. The train also wraps around the rails underneath it, so you don't have to worry about accidents like derailing or overturning.



Linimo

Ghibli Park



Huge Lineup of Local Foods and Specialties Available along the Linimo Line

Featuring everything from familiar Nagoya specialties like miso-stewed udon and chicken wings to the must-try local flavors in Seto, Toyota, Nisshin, Nagakute, and other areas along the Linimo Line! You can also use this list for souvenir ideas.



Nagoya City
Hitsubushi (Eel bowl)
Broiled eel that's been dipped in a sweet soy-based sauce is sliced into long strips and served on top of rice in a wooden bowl. You can savor this one dish in three ways!



Nagoya City
Miso-nikomi (Miso-stewed) Udon
Fresh udon noodles are boiled directly in soybean miso soup in an earthenware pot. The noodles' unique texture and the rich flavor from the soybean miso make for a delicious dish.



Nagoya City
Tebasaki (Chicken wings)
Deep-fried chicken wings are coated in a sweet and spicy sauce, then dusted with spices and sesame seeds for a flavor that packs a punch. They're perfect with a beer!



Nagoya City
Ramen
A super-spicy version of Taiwanese danzai noodles. Chili powder is added to the chicken broth base, and the dish is topped with garlicky ground beef and garlic chives.



Seto City
Yakisoba
A local yakisoba dish flavored with a soy-sauce-based pork broth. It's made with steamed noodles, and the added pork and cabbage are the stars of the show.



Seto City
Seto Ware
This pottery is made in and around Seto City, an area rich in high-quality clay. You can find a lineup of ceramics and porcelain finished with various paints and glazes.



Toyota City
Kikuishi (Local sake)
This refined sake made and sold by Urano Sake Brewery won the Gold Prize in the Annual Japan Sake Awards. It's characterized by its soft rice flavor and great aftertaste.



Toyota City
Tenka Mochi
This is a specialty from Tenka Chaya cafe, located in Matsudaira-go Garden. The three delicate layers of a single skewer represent the three layers (three leading words from Aichi). The one with red bean paste on it represents the shogun layer.



Toyota City
Croquettes
These croquettes are the pride of Izuukame, a restaurant known for its wild game dishes. The wild boar meat pairs perfectly with the potato inside, creating a sweet, subtle flavor.



Toyota City
Wild Boar Croquettes
These croquettes are the pride of Izuukame, a restaurant known for its wild game dishes. The wild boar meat pairs perfectly with the potato inside, creating a sweet, subtle flavor.



Nisshin City
Coffee
Nisshin is known for its coffee, and this city is home to many cafes and coffee shops. You're sure to find a cup that's just right for you.



Nisshin City
Nisshin Brand Certified Sweets
Under the concept of Nisshin as a delicious and fun city, a selection of sweets that make perfect souvenirs is being promoted as part of the "Nisshin brand."



Nagakute City
Rice Bread
This bread is made from locally produced rice flour at the city's popular Agurin Mura Bakery. It's fluffy and chewy, and you can eat it with peace of mind.



Nagakute City
Nagakuterinne
This is Patisserie HI's famous sweet treat made from manju, a vegetable created in Nagakute. The manju's flavor comes through in both the cake and the cream.



Nagakute City
Kosenjo Monaka
These monaka (wafer cases filled with red bean paste) are named after Nagakute Kosenjo, which was once a battlefield. At Asaiya Confectionery, these are handmade daily using a traditional recipe. You can get them filled with coarse red bean paste or yuzu red bean paste.

Information on City Facilities along the Linimo Line

Ghibli Park <https://ghibli-park.jp/>
Tel: 0570-099-154 (during Ghibli Park business hours)
Open: Weekdays, 10:00 a.m. to 5:00 p.m.; weekends and holidays, 8:00 a.m. to 5:00 p.m.
Closed: Tuesdays (or the next weekday if Tuesday is a public holiday), New Year's holidays, and maintenance days
Access: Right next to Ai-Chikyu Kinen Koen Station on the Linimo Line
*Ghibli Park requires advance reservations.

A Iwasaki Castle
Tel: 0561-84-7825
Open: 9:00 a.m. - 5:00 p.m.
Closed: Mondays (or the next weekday if Monday is a public holiday) and New Year's holidays
Access: About a 5-minute walk from Iwasaki Ontakeguchi bus stop via Meitetsu Bus

B Aichi Prefectural Ceramic Museum
Tel: 0561-84-7474
Open: 9:30 a.m. to 4:30 p.m. (Last admission at 4:00 p.m.); From Jul. 1 to Sep. 30, 9:30 a.m. to 5:00 p.m. (Last admission at 4:30 p.m.)
Closed: Mondays (or the next weekday if the Monday is a national holiday) and New Year's holidays
Access: About a 5-minute walk from Iwakiyashirokun Minami Station on the Linimo Line

C Maneki-Neko Museum
Tel: 0561-21-0345
Open: 10:00 a.m. to 5:00 p.m.
Closed: Tuesdays (or the next weekday if the Monday is a national holiday) and New Year's holidays
Access: About a 10-minute walk from Iwakiyashirokun Minami Station on the Linimo Line

E Iroganeyama Historical Park
Tel: 0561-61-3131
Open: Entry into the park is unrestricted; the teahouse is open from 9:30 a.m. to 5:00 p.m. (Last admission at 3:30 p.m.)
Closed: The teahouse is closed on Mondays (or the next weekday if the Monday is a national holiday) and New Year's holidays
Access: About a 10-minute walk from Anshoji bus stop via the N-Bus

F Kosenjo Park
Tel: 0561-62-6230
Open: Entry into the park is unrestricted; the historical museum is open from 9:00 a.m. to 5:00 p.m. (Last admission at 4:30 p.m.)
Closed: The historical museum is closed on Mondays (or the next weekday if the Monday is a national holiday) and New Year's holidays
Access: About a 3-minute walk from Nagakute Kosenjo Station on the Linimo Line

G Toyota Automobile Museum
Tel: 0561-63-5151
Open: 9:30 a.m. to 5:00 p.m.
Closed: Mondays (or the next day if the Monday is a national holiday) and New Year's holidays
Access: About a 5-minute walk from Geidai-dori Station on the Linimo Line

H Toyota Municipal Museum of Art
Tel: 0565-34-6610
Open: 10:00 a.m. to 5:30 p.m.
Closed: Mondays (open if it's a national holiday), when exhibitions are being changed, and New Year's holidays
Access: About a 15-minute walk from Toyotashi Station on the Meitetsu Mikawa Line

I Toyota Kaikan Museum
Tel: 0565-29-3345
Open: 9:30 a.m. - 5:00 p.m.
Closed: Sundays, New Year's holidays, Golden Week, summer holidays, and some others
Access: About a 5-minute walk from the Toyota Kaikan bus stop via the Toyota Oiden Bus

J Aichi Kaisho Forest Center
Tel: 0561-86-0606
Open: 10:00 a.m. to 5:00 p.m.
Closed: The center is closed on Mondays (or the next day if the Monday is a national holiday) and New Year's holidays
Access: About a 25-minute walk from Yamaguchi Station on the Tsurumai subway line

K Nagoya City Tram & Subway Museum
Tel: 052-807-7587
Open: 10:00 a.m. - 4:00 p.m.
Closed: Wednesdays (or the next weekday if the Wednesday is a national holiday) and New Year's holidays
Access: About a 7-minute walk from Akaike Station on the Tsurumai subway line

*Please confirm whether each facility is open before visiting.

Japan's first maglev train!

The Linimo is Japan's first maglev train, meaning that it runs on a magnetic levitation system. Unlike trains that run via the usual rails and wheels, magnetic force keeps the Linimo running as it levitates about 8 mm above the track. This reduces noise and vibrations, making for a smooth ride. The train has minimal impact on the surrounding environment, and there are very few parts that wear out, which reduces the labor time and expenses needed to maintain the train cars and rails.

Controlling the train from the Operation Control Room

Floating about 8 mm off the surface!

More powerful than a regular train!

What's no driver?! The view from the big windows is amazing!

Superb acceleration, even on steep slopes and sharp turns

The view from the big windows is amazing!

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The view from the big windows is amazing!

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Getting to the Linimo

Linimo Fujigaoka Station

Approx. 27 minutes from Nagoya Station on the Higashiyama subway line

Linimo Yakusa Station

Approx. 17 minutes from Kozoji Station on the Aichi Loop Railway

Approx. 50 minutes from Okazaki Station on the Aichi Loop Railway

Linimo

Fujigaoka

Hanamizukidori

Ingenkei Koen

Nagakute Koen

Geidai-dori

Koen Nishi

Chubu Centrair International Airport

Chubu Centrair International Airport