

Welcome to
a city of
new experiences



EXPERIENCE HOKKAIDO

Spring
Summer
Autumn
Winter

KITAHIROSHIMA

ACTIVITY GUIDEBOOK

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Welcome to a city of new experiences

Nestled between Sapporo and New Chitose Airport, Kitahiroshima City has attracted increasing numbers of visitors of all ages from all over the world in recent years, due in part to its excellent location.

The city offers a wide range of activities that make the best of the unique characteristics of each season, from asparagus picking in spring and cycling in summer, to rice harvesting in fall and snow trekking in winter.

Take a look through the pictures in this guide to get a sense for yourself.

Get active and lose yourself in the shared joy of experiencing the great outdoors.



Rice Planting

ACTIVITY!

01

Spring



Head out to the fields with a local farmer and try your hand at rice planting

Experience traditional Japanese agriculture for yourself, heading out into the rice paddies and planting rice seedlings with your own hands. Over 100 years ago, akage-mai rice was used in Kitahiroshima as part of the first efforts to grow rice in the challenging climate of northern Hokkaido. This is a unique opportunity to feel the history and tradition of rice growing in Hokkaido.

ACTIVITY!

02

Spring



Asparagus Picking



The rich, juicy taste of freshly picked asparagus

Asparagus grown in plentiful sunlight.

Cut and cook them then and there, then dig in.

Fresh asparagus is rich and juicy, with a sweetness that makes it truly delicious.

Produce grown in Kitahiroshima is particularly spectacular thanks to the abundance of surrounding nature, making this a must try.





Tea Ceremony

Available year round

ACTIVITY,

03

Spring



Experience the unique aesthetic sense of Japanese culture

Hospitality and poise are key elements of a traditional tea ceremony, making it the perfect way to experience the beauty of Japanese culture. Watch carefully and you'll see that this ritual is about more than just tea. Every detail is considered, from the tea set and traditional tokonoma display, to the movements of the tea master, giving you a real insight into Japanese hospitality.

Corn Picking





The surprising sweetness of freshly picked corn

Learn the trick to spotting the most delicious corn from a local farmer and put your skills into practice by picking some for yourself. The corn is sweet and juicy even when eaten raw out in the field, but boiling it really brings out the best of the flavor. You're also free to take corn you pick back with you to enjoy at home!

ACTIVITY!

05

Summer

Available from spring to autumn

Cycling





Enjoy the wind rushing by as you take a ride around Kitahiroshima

Elfin Road is one of the most distinctive areas of Kitahiroshima. An 8.1km cycling road running along the railway line toward New Chitose Airport, it's surrounded by abundant nature that transforms with the seasons. The route also allows you to stop at sites such as the former Shimamatsu Station, a nationally designated historic site, and Kururu no Mori Food and Agriculture Experience Farm as you move around the city.



ACTIVITY!

06

Summer

Available year round

Traditional Yukata





Get a true sense of Japan through traditional dress

Yukata is a type of traditional Japanese clothing.

The simple design makes it cool yet functional, even on hot summer days, and just putting it on will give you a whole new appreciation for Japanese culture.

In modern times, wearing yukata is a big part of going to Japanese festivals, so be sure to check what events are on when you visit Kitahiroshima.

ACTIVITY!

07

Autumn

Rice Harvesting



Head out to the fields with a local farmer and try your hand at rice harvesting

Seedlings planted in spring grow over the year as the fields transform into golden ears of rice.

Take your sickle, head out into the rice paddies and have a go at harvesting, surrounded by a glorious sea of gold.

This is a real Hokkaido experience in a city with a proud tradition of rice cultivation.



Hokkaido Cooking

Available year round

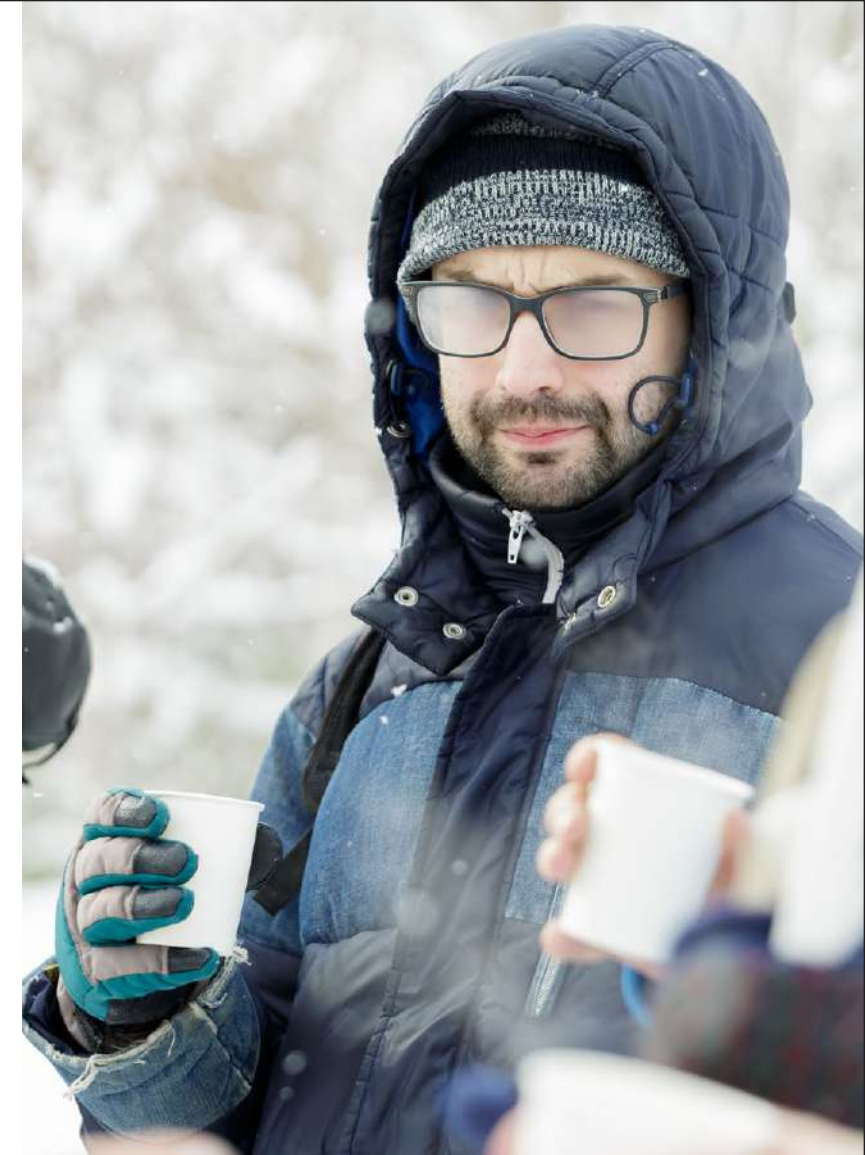


Try your hand at Hokkaido home cooking using locally-grown vegetables

Learn to make unique Hokkaido cuisine with local farmers, using an abundance of ingredients grown in Kitahiroshima. Dining at a restaurant is one thing, but these dishes have a warmth that only home cooking can provide. Eating together with local people is sure to make for a lasting memory.



Snowshoeing



Explore a land of snow, where the only sound is the light tread of footsteps

The roads may quickly become covered in soft snow during Hokkaido's freezing winter, but with the right snowshoes walking along them is a breeze. Along the way you might come across tracks from local wildlife such as foxes and rabbits, and really lucky walkers may even be able to see the animals themselves. This kind of meeting is typical Kitahiroshima experience.



ACTIVITY!

10

Winter

Mochi Making





Making mochi by hand using traditional methods is a truly unique experience

Japan has a long history of cultivating rice and making mochi, or rice cakes, is an indispensable part of this tradition. Place mochi rice grown in Kitahiroshima into an usu (mortar) and pound it with the kine (pestle). Keep the rhythm going for delicious results. The finished mochi is soft and plump, with the aroma of rice and a truly unique sweet taste.

Moving your body moves the soul,
creating unforgettable memories.



This is just a small sample of what Kitahiroshima has to offer,
take a look at the extra information included with this guide
for even more ideas for things to see and do.
We look forward to seeing you soon!

Kitahiroshima a Highlights

Edelweiss Farm

This producer of artisan meat has over 80 years of history behind it. The bacon and ham, which is dry-aged for four weeks before being smoked over a wood and charcoal fire, tastes so good it melts in your mouth and has been perfected to meet the demands of top-class chefs.



Kururu no Mori

Hokuren Food and Agriculture Experience Farm

Enjoy a real farm to table experience at this food and agricultural center. Try your hand at farming activities such as vegetable picking, take part in cooking workshops, or sample local seasonal vegetables from the farmers' market and restaurant.



Takeyamakogen Hot Spring

Takeyamakogen Hotel

Local residents love this pure natural hot spring. The rich, coffee-colored water has a variety of healing effects, helping to relax the body and mind, while the open-air rock bath is surrounded by the finest Hokkaido stone and creates a sense of being in your own secret hideaway.



Furari

Takashima Farm Shop

The highlight of this farm shop is the signature Denen Kogyogaku ("Rural Symphony") rice grown in fields with an abundance of fireflies, which are known to favor areas with the clearest water. In addition to rice, there is a range of home-grown seasonal vegetables available. On a clear day the farm also has a great panoramic view of Kitahiroshima and the distant mountains.



Cereal Scones

Un Huit Boulangerie

This popular store produces handmade bread using the finest ingredients, and the cereal scones are a particular hit. The dough is made with bran from Kitahiroshima's renowned akage-mai rice and a blend of Hokkaido wheat, which is then mixed with sesame, sunflower seeds and linseeds before baking.



Kitahiroshima Classe Hotel

This resort hotel offers an incredible view of the magnificent Ishikari Plain with Mt. Tarumae in the distance and is in the perfect location to act as a base for exploring all over Hokkaido. Enjoy the beautifying effects of Fufu, the hotel's hot spring, as you take in the scenery that transforms with the seasons.



Abe Farm

This farm offers visitors the chance to pick their own strawberries, blueberries and sweetcorn. Aronia berries, soybeans and yacon root grown on the farm are also available to buy.

Conveniently located just a five minute drive from Mitsui Outlet Park Sapporo Kitahiroshima.



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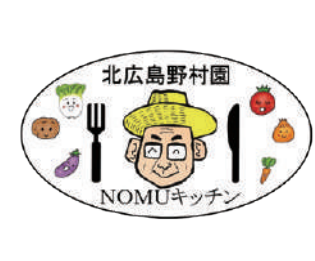
Savor the work of a gelato maestro at this popular establishment, with real gelato that brings out the best of an abundance of Hokkaido-sourced ingredients. If you're still hungry for more after that, the range of cakes, puddings and baked goods on offer is also not to be missed.



Nomu Kitchen Farm Restaurant

Kitahiroshima Nomuraen

Continuing a philosophy of serving children with healthy vegetables, this restaurant serves home-cooked dishes using seasonal homemade produce grown with an emphasis on using non-pesticide methods. The special seasonal soft-serve ice cream is a particular highlight of any visit.



Hakuka

Azuma Confections

These soft castella sponge cakes bring together the sweetness of koji malt and the rich flavor of sake lees from sake made with Kitahiroshima akage-mai.



Shiawase Candles

Kitahiroshima Daycare Center, Kitahiroshima Welfare Society

Made by refining honey painstakingly cultivated at Arai Honey Farm into beeswax, these candles emit a cheerful orange glow and don't produce any soot.



Honey

Arai Honey Farm

Delicious natural honey collected from local flowers. This gift from Kitahiroshima's abundant nature takes four months to produce and will have you hooked with just one taste.



Akage-mai Kitahiro Cookies

Mugi no Kaori

Mugi no Kaori is a huge hit with locals and visitors alike, so you have to be fast if you want to get your hands on their bread. The bakery is known for its homemade cookies made using Kitahiroshima's famous akage-mai rice that melt in your mouth.



Ai Tomato Juice

Nakamura Farm

Tomato juice made using Lovely Ai cherry tomatoes, which are high in fructose. Enjoy the natural sweetness with no added salt, sugar, water or chemical additives.



Black Angus Beef Frankfurter Sausages

Miyakita Ranch

Real smoked, course-ground Frankfurter sausages made using only Kitahiroshima black Angus beef in a natural pork casing. The combination of the unique flavor of black Angus beef and umami make them the perfect barbecue food.



Marugoto Fuyu no Ninjin Carrot Juice

Takumu Garden

Enjoy the fresh, smooth taste of this rustic juice produced using carrots carefully grown by hand in Kitahiroshima's organic Takumu Garden.



Kyuzouou

Kitahiroshima City Society of Commerce & Industry

Kyuzouou is Japanese sake named in honor of Kyuzo Nakayama, the first person to successfully grow rice in northern Hokkaido. It is made using akage-mai rice, the forerunner to several types of rice originating in Hokkaido.



Hokkaido Blend Kibi Batake

Hokkaido Senko Kitahiroshima Branch

Made with a blend of corn and sake rice grown on-site, this real shochu is matured over a period of 18 months and has an alcohol content of 25%. Hokkaido ingredients are the focus as this masterpiece highlights out the aroma of the rice and the sweetness of the corn.



Kitahiro Spring Rolls

Mikata

These healthy, low-calorie spring rolls are made using daikon radish and potatoes grown in Kitahiroshima and can be found at Hokuren's Kururu no Mori and the Hokkaido Loco Farm Village at Mitsui Outlet Park Sapporo Kitahiroshima.



Kitahiro Genghis Khan

Koryori Nagomi

This Genghis Khan lamb dish uses sake lees from Kyuzouou, which is made from akage-mai rice, the forerunner to several types of rice originating in Hokkaido. The sake lees are characterized as having a sweet flavor with a soft, gentle scent that helps to moderate the unmistakable aroma of the lamb.





Getting to Kitahiroshima is easy!

Flying:

Flying into New Chitose Airport is recommended.
Flights to New Chitose Airport take about 1 hour 30 minutes from Haneda Airport and about 2 hours 10 minutes from Kansai International Airport.

Traveling by rail:

The JR Hokkaido Rapid Airport service is the most convenient option, taking 16 minutes from Sapporo and 21 minutes from New Chitose Airport.

Traveling by road:

Exit the Hokkaido Expressway at the Kitahiroshima Interchange.
Kitahiroshima is about a 30 minute drive from both Sapporo and New Chitose Airport.

Hokkaido Ballpark

Due to open in 2023!
For more information, check the Hokkaido Ballpark website by scanning the code below.



Kitahiroshima Activity Guidebook

Hokkaido Kitahiroshima Farm Stay Project

Edited / Published by : Kitahiroshima Farm Stay Association

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Ministry of Agriculture, Forestry and Fisheries