



Hokkaido, the treasure trove of food -  
Gastronomic Tour of Hokkaido

FOODS OF HOKKAIDO

Hokkaido, embraced by oceans and mountains, is a treasure trove of delicious foods. Fishing grounds of Hokkaido are created where the warm Japan current and the cold Chishima current collide, leading to the plump and delicious fish here. Some representative seafood of Hokkaido include scallops, sea urchin, salmon, crab, Konbu, and Pacific saury. Hokkaido is known for being the food base of Japan, where the largest amounts of rice, beet sugar, wheat and onions are produced in the nation. The livestock industry is also well developed, such as the Black Hair Japanese beef and dairy products highly reputable among food connoisseurs.



HOKKAIDO  
WHISKY

The cool climate and Hokkaido's spirit of pioneering and challenge have brought life to a single malt that exceeds Scotland's single malt whisky. 17 Year Taketsuru has been awarded the World's Best Blended Malt Whisky Award of the WWA twice.



HOKKAIDO  
WINE

Hokkaido, located at latitude 42-45 degrees, has a sub-arctic climate, which in terms of vineyard climate zones translates into Region 1. Ever since the Tokachi Winery that opened over 50 years ago in Hokkaido, numerous fermentation techniques have been introduced from all over Japan as well as around the world within just a short amount of time. Unique wines with robust flavors were born and have begun attracting wine lovers all over the world.



HOKKAIDO'S  
JAPANESE SAKE  
(ALCHOL)

Thanks to the harsh winter climate of Hokkaido, clear crisp air and nature delivers crystal-clear snow water which is perfect for making delicious Japanese Sake. Sake made in Hokkaido is crisp, just like its natural environment, rather on the dry side with minimal aminos, and is easy to drink. Therefore, 13 sake breweries exist in Hokkaido.

Luxury Restaurant Kawajin

Established besides the Kamo Kamo River in Susukino, Sapporo, this restaurant caters to some of the most celebrated people.

Traditional Hokkaido Dining Suginome

Established in 1963, it is the oldest high class restaurant with Sapporo soft stone architecture.

Sushizen Main Branch

Established in 1971, the owner of the sushi specialty restaurant, Shimamiya, has received the title "Contemporary Master Craftsman" and the Yellow Ribbon Medal of the Emperor.

MODEL COURSE

Day 1	New Chitose Airport - Sapporo Dinner at the famous Suginome in Sapporo
Day 2	Kobayashi Sake Brewery and Yamazaki Winery Tours Lunch: Hokkaido Soba    Dinner: Wagyu Beef Grill
Day 3	Sapporo Fishery Market tour and have seafood breakfast at the market Tour Otaru Canal, Kitaichi Glass Factory and Nikka Whisky Yoichi Distillery Dinner: Course meal at Kawajin, high class restaurant in Sapporo
Day 4	Tour the Chocolate Factory Park where the famous sweets Shiroi Koibito are made, and Kinotoya Confectionery Sightseeing around Sapporo city. Sushi dinner at famous Sushizen
Day 5	New Chitose Airport - return home