

# BEHIND THE GOOD TASTE

## Hokkaido Tokachi

### Tour Program Catalog

For details and reservations, visit the Slow Travel HOKKAIDO website.



Business hours: Weekdays 8:30-17:00

※Tours are held on a per request basis, and may not be available on certain dates depending on the circumstances.



Discover the stories  
behind the authentic  
and exquisite flavors of Tokachi,  
Japan's largest food base





# BEHIND THE GOOD TASTE Hokkaido Tokachi

## Introduction

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The greatest charm of Tokachi lies in its food. With a calorie-based food self-sufficiency ratio of over 1,000%, it is one of Japan's largest food production areas, supporting the lives of millions. Tokachi is truly the source of good food, producing plenty of delicious vegetables, meat, dairy, and other food products.

This journey takes you inside the stories of the farmers and producers who work hard to produce the exquisite food of Tokachi. Pay a visit to their farms and production areas and learn about their ideas, hopes, and dreams. Only then will you discover what lies behind the good taste of Tokachi.

The experiences will surely change how you see food, and will remain in your heart even after the journey ends.

So turn these pages to begin your journey into the source of food that is Tokachi. It is our hope that what you read will make you want to come and visit Tokachi for yourself, to meet the producers and enjoy the food they offer. What awaits you is a vast land filled with magnificent scenery and the rich lives of the people who call it home.

はじめに  
十勝の魅力といえば、やはり「食」。食料自給率は1000%以上と言われ、日本を代表する食料生産基地として多くの人々の暮らしを支えてきました。ここ十勝が、おいしい野菜、肉、乳製品などが生まれる食の源流であると、私たちは思います。この旅を通して伝えたいのは、食材一つひとつの背景にある作り手の物語。産地を訪ね、作り手の思いに触れ、「おいしさの裏側」を知ってほしい。きっとそこで得た価値観は、旅を終えた後もあなたの心に残るはずだから。食の源流・十勝と繋がる旅への入り口として、作り手の物語をお届けします。会ってみたい、行ってみたい、そして食べてみたいと感じたら、ぜひ十勝へ。雄大な自然風景、そしてそこで営まれる心豊かな暮らしが、あなたを待っています。





## Marumi Kobo Fishing Boat Ride and Horsehair Crab Lunch



Period: Late December to late January  
 Fee: From ¥37,400/pax (tax incl)  
 Pax: 2 to 12  
 URL:  
<https://slow-life-hokkaido.com/tour/marumi-kobo-horsehair-crab-tour/>



Ride a fishing boat then enjoy a seafood lunch with horsehair crabs together with a fisherman couple

Visit the coastal town of Taiki to experience riding a real fishing boat, then try preparing horsehair crabs and other seafood together with a fisherman's wife. After enjoying a sumptuous seafood lunch, you can enjoy a relaxing time in a hot spring bath with a view of the Pacific Ocean. It's a unique tour that lets you experience a fisherman's life and the marine bounty of Tokachi.



The tour will be guided by the fisherman couple of Masao and Michiko Kawamata. You can choose your crab from their tank.



Horsehair crabs have hard hairy shells that may be difficult to crack, but you will surely get the hang of it quickly.



You can enjoy the horsehair crabs fresh, as a rich miso soup, and cooked with rice for a sumptuous seafood feast.

### Schedule

9:00 Meetup at Taiki Fishing port, orientation  
 9:20 Fishing boat ride  
 10:30 Horsehair crab and seafood preparation  
 12:00 Horsehair crab and seafood lunch  
 14:00 Hot spring bath in Bansei Onsen  
 15:00 Tour finish

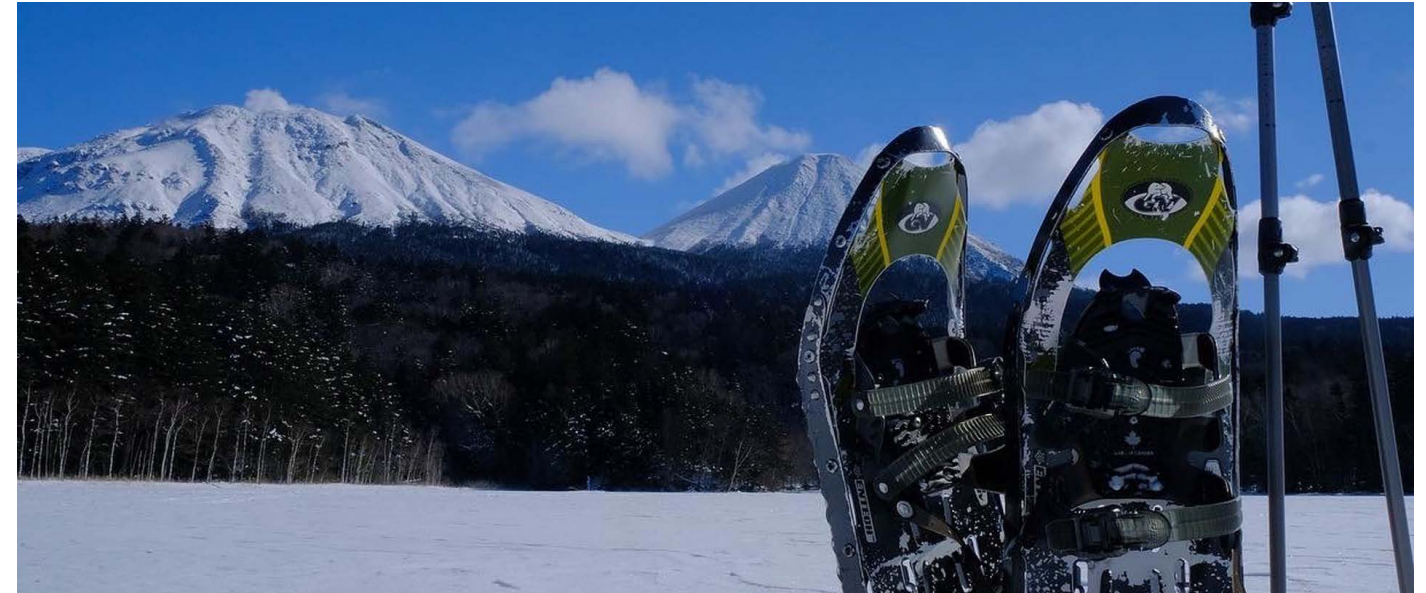


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## Lake Onneto Snow Trekking and Snow Play



Period: Mid January to late February  
 Fee: ¥25,300/pax (tax incl)  
 Pax: 4 to 10  
 URL:  
<https://slow-life-hokkaido.com/tour/lake-onneto-snow-trekking/>



Go on a snowshoe trek to experience the breathtaking winter scenery at Lake Onneto

Lake Onneto is a picturesque lake known for its magnificent views of the twin peaks of Mt. Meakandake and Mt. Akanfuji. In winter, the lake surface freezes and gets covered in snow, and the access road becomes closed to vehicles. In this tour, you will go on a snowshoe trek to Lake Onneto and enjoy coffee time in the winter scenery. You can also enjoy a warm lunch and snow play at a local cafe.



Put on your snowshoes and walk for around two kilometers across a snow-covered forest trail to Lake Onneto.



Visit a small but charming cafe in Ashoro Town to enjoy a special lunch made with local venison.



After lunch, you can have more fun in the snow by sliding down the gentle slopes beside the cafe in a snow tube or sled.

### Schedule

9:00 Meetup at Yama-no-Yado Nonaka Onsen  
 9:20 Snowshoe trekking to Lake Onneto  
 10:20 Coffee break at Lake Onneto  
 11:20 Snowshoe trekking back to Nonaka Onsen  
 12:20 Depart Nonaka Onsen by car  
 13:00 Special lunch at local cafe  
 14:00 Snow play at slope beside cafe  
 15:00 Tour finish



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## Urahoro Fishing Port, Shrine, and Charcoal Kiln Tour



Period: All year round  
 Fee: From ¥47,300/pax (tax incl).  
 Pax: 2 to 15  
 URL:  
<https://slow-life-hokkaido.com/tour/urahoro-charcoal-kiln-tour/>



Experience the charms of Urahoro Town with various activities at a fishing port, a shrine, and a charcoal kiln

In this one-day tour of Urahoro Town, you will visit a fishing port and a Shinto shrine where you can try various activities. You will also visit a local charcoal kiln to try out various tasks related to charcoal making. You can then enjoy a barbecue lunch cooked over charcoal, then refresh yourself with a bath in a local hot spring.



At the Atsunai Port, you can go onboard an actual fishing boat and try out various tasks related to fishing.



Learn shrine etiquette and experience a traditional Japanese tea ceremony and rice pounding at the Urahoro Shrine.



Experience the work of a charcoal burner, such as chopping logs, loading a charcoal kiln, and packaging the finished charcoal.

### Schedule

9:30 Meetup at Atsunai Port, fishing boat tour  
 11:00 Urahoro Shrine cultural experience  
 12:00 Mochi-tsuki rice pounding and lunch  
 14:00 Charcoal work experience at Urahoro Charcoal  
 15:30 Barbecue dinner  
 17:30 Hot spring bath at Urahoro Rushin Onsen  
 18:30 Tour finish



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## Country Home Fukei Dairy Farm and Pasture Snowshoe Tour



Period: January to March  
 Fee: From ¥23,100/pax (tax incl)  
 Pax: 2 to 10  
 URL:  
<https://slow-life-hokkaido.com/tour/country-home-fukei-snow-activity-tour/>



Visit a dairy farm and experience work in a cattle barn then go on a snowshoe trek across snowy pastures

Country Home Fukei in Shikaoi Town is a dairy farm that produces their own dairy products and also operates a farm cafe. Take a walk around the farm site to learn about their work, and experience the work they do in a cattle barn. You will also go on a snowshoe trek across a snowy pasture with breathtaking scenery, and enjoy a delicious meal at the farm's cafe.



Visit the cattle barns and milking parlor to learn all about the work they do, including the state-of-the-art technology they use.



Put on your snowshoes to go on a trek across snowy pastures situated within the Tokachi Shikaoi Geopark.



Enjoy lunch at the farm's cafe and try their soft serve ice cream that is popular with locals and tourists alike.

### Schedule

10:00 Meetup at Country Home Fukei  
 10:05 Guided tour of farm, work experience at cattle barn  
 10:40 Snowshoe trek on the snow-covered pastures  
 12:00 Lunch at farm cafe  
 13:00 Tour finish



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Sarabetsu Pony Farm  
Horse-Drawn Sleigh Ride



Period: January to mid-February  
Fee: From ¥27,500/pax (tax incl)  
Pax: 2 to 6  
URL:  
<https://slow-life-hokkaido.com/tour/sarabetsu-pony-farm-horse-drawn-sleigh/>



Go on a pony sleigh ride across a snowy landscape while a photographer captures your photos

Sarabetsu Village is home to the Sarabetsu Pony Farm. Owned by horse riding instructor Michiko Harayama, the farm offers various activities such as horse riding and horse leading. In this tour, you will experience riding on a sleigh pulled by a pony across a scenic snow field. A local photographer will capture photos of you and the pony as a memento of your visit.



You may see frost covering the trees at Sarabetsu Pony Farm, creating a magical scene.



A photographer will take photos of you as you ride the sleigh pulled by the pony across a snow field.



After the sleigh ride, you can warm yourself up with some hot coffee at a snow bonfire.

Schedule

- 10:00 Meetup at Sarabetsu Pony Farm
- 10:05 Farm introduction, bonfire making
- 10:30 Pony-drawn sleigh ride, pony feeding
- 11:00 Photoshoot with the pony
- 11:30 Coffee break around the bonfire
- 12:00 Tour finish



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Tokachigawa Onsen Moor  
Hot Spring Tour



Period: January to February  
Fee: From ¥27,500/pax (tax incl)  
Pax: 2 to 8  
URL:  
<https://slow-life-hokkaido.com/tour/tokachigawa-onsen-moor-hot-spring-tour/>



Learn about the history and quality of the Tokachigawa Onsen moor hot spring and experience its richness

Tokachigawa Onsen is known for its rare moor hot springs. The amber-colored spring water helps moisturize your skin and warms your body to the core. In this tour, you will visit various places in Tokachigawa Onsen to learn about the history and quality of this unique hot spring. Besides enjoying a warm bath, you can also try some cheese polished with the spring water of Tokachigawa Onsen.



See the ripening chamber of the Tokachi Raclette Moor Wash, a kind of cheese polished with the Tokachigawa Onsen spring water.



Try your hand at making mozzarella cheese from Tokachi milk, then use the cheese to make your own original pizza.



Take a relaxing soak in the spa of the Garden Spa Tokachigawa Onsen and experience the spring water's moisturizing quality.

Schedule

- 10:30 Meetup at Tokachigawa Onsen
- 10:40 Guided tour around Tokachigawa Onsen area
- 11:15 Tokachi Raclette Moor Wash cheese sampling
- 12:15 Mozzarella cheese-making and pizza making
- 13:45 Hot spring bath at Garden Spa Tokachigawa Onsen
- 15:00 Tour finish



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## Traditional Japanese Dyeing Experience with Tane Lab



Period: October to late April  
 Fee: From ¥22,000/pax (tax incl)  
 Pax: 2 to 12  
 URL:  
<https://slow-life-hokkaido.com/tour/tanelab-traditional-dyeing-experience/>



Learn about traditional Japanese dyeing and make your own dyed handkerchief using Murasaki roots

Visit Rikubetsu, the coldest town in Japan, and experience dyeing using traditional Japanese techniques at Tane Lab. You will learn about traditional colors in Japanese culture and how they are made into dyes using plants and natural minerals. You will then try dyeing your own handkerchief using locally-grown plants. You can also try making your own herb tea blend and enjoy it for tea time.



Tane Lab in Rikubetsu Town has a field where they grow various herbs and plants.



Try dyeing a handkerchief into a beautiful purple color using the roots of the rare Murasaki (purple gromwell).



After the dyeing activity, you can make your own herb tea blend using herbs grown by Tane Lab.

### Schedule

- 13:00 Meetup at Tane Lab
- 13:05 Activity orientation
- 13:15 Traditional dyeing experience with murasaki
- 15:15 Herb tea blend making and tea time
- 16:00 Tour finish



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## Hiroo Town Guided Tour with a Deer Hunter



Period: All year round  
 Fee: From ¥29,700/pax (tax incl)  
 Pax: 2 to 8  
 URL:  
<https://slow-life-hokkaido.com/tour/hiroo-town-guided-tour-with-a-deer-hunter/>



Go on a forest walk, make deer antler crafts, cut up deer meat, and enjoy a venison and seafood barbecue

Together with a local deer hunter named Maya Nakamura, you will go on a forest walk to learn about deer hunting, make a ring from deer antlers, learn how to cut up deer meat, then enjoy the venison along with local seafood in a sumptuous barbecue lunch. It's an immersive tour that lets you experience the life of a deer hunter and the charm of venison.



Visit a forest and take a walk inside to learn about how a hunter goes about hunting deer.



Make your own ring from deer antlers by sawing the antler to a suitable thickness and filing it down with a rotary file.



After learning how to cut venison, enjoy it together with local seafood in a seaside barbecue lunch.

### Schedule

- 9:30 Meetup at Hiroo Town Seaside House
- 9:40 Guided forest walk
- 10:30 Deer antler craft making
- 11:30 Deer meat cutting
- 12:30 Venison and seafood barbecue lunch
- 14:00 Tour finish



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## Shimizu Town Organic Dairy and Crop Farm Tour



Period: January to February  
 Fee: From ¥34,100/pax (tax incl)  
 Pax: 2 to 8  
 URL:  
<https://slow-life-hokkaido.com/tour/shimizu-town-organic-farm-tour/>



Visit a free-range dairy farm and an organic crop farm  
to learn about sustainable organic farming

This tour takes you to Shimizu Town to visit two farms that practice organic farming. Miyaji Farm is a free-range dairy farm that focuses on “milk for nature welfare”, while Sawayama Farm is a crop farm that continuously explores new approaches for their organic farming business. It’s an educational tour in the middle of nature that lets you experience the joys and benefits of organic farming.



Visit the free-range dairy pastures of Miyaji Farm and taste their fresh organic milk.



Learn about the initiatives of Sawayama Farm and experience some of the work they do in winter.



Try making onigiri rice balls using organically-grown rice and beans then enjoy it for lunch with the Sawayama family.

### Schedule

- 9:00 Meetup at Miyaji Farm
- 9:05 Pasture stroll and milk tasting
- 11:00 Sawayama Farm work experience
- 12:00 Onigiri rice ball making and lunch
- 14:00 Tour finish



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## Mitsui Farm Vegetable Sorting and Farm Lunch



Period: December to January  
 Fee: From ¥19,800/pax (tax incl)  
 Pax: 2 to 12  
 URL:  
<https://slow-life-hokkaido.com/tour/mitsui-farm-tour/>



Visit a crop farm and experience sorting vegetables,  
then enjoy a warm farm lunch that includes tonjiru

This tour takes you to Mitsui Farm, a crop farm in Honbetsu Town. Together with the Mitsui family, you will experience sorting and packing vegetables like burdock roots and colorful daikon radishes. You can also enjoy the vegetables in a farm lunch that features tonjiru (pork and vegetable miso soup).



Mitsui Farm cultivates rare vegetables like burdock roots and colorful daikon radishes. They also have a food truck business.



Help the Mitsui family sort and pack their vegetables, including burdock roots and daikon radishes harvested in autumn.



Use the farm vegetables to prepare a delicious farm lunch that includes deep-fried burdock root and tonjiru.

### Schedule

- 10:00 Meetup at Mitsui Farm
- 10:05 Orientation and vegetable sorting experience
- 11:00 Farm lunch preparation and cooking
- 12:00 Farm lunch
- 13:00 Tour finish



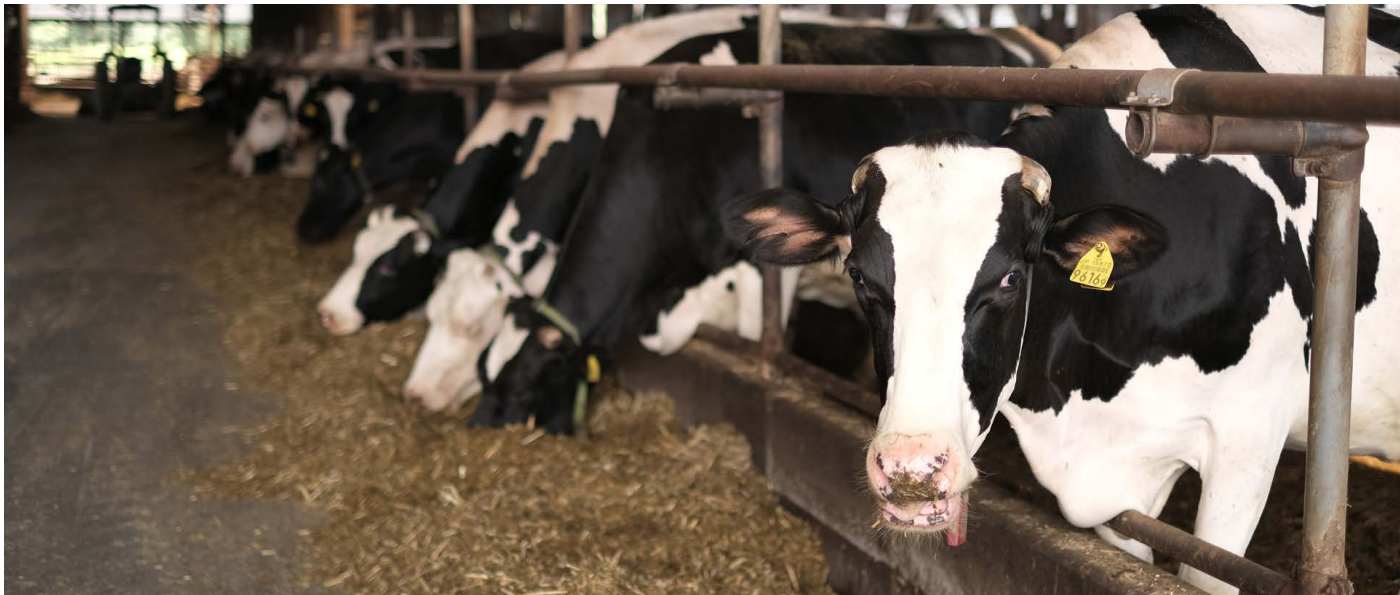
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# Shintoku Town Dairy Farm and Cheese Factory Tour



Period: December to February  
Fee: From ¥24,200/pax (tax incl)  
Pax: 2 to 10  
URL:  
<https://slow-life-hokkaido.com/tour/shintoku-town-dairy-tour/>



Experience the work and products of a dairy megafarm  
then learn about cheesemaking at a cheese factory

Visit Hokkoh Farm in Shintoku Town to learn about the work they do and experience part of it for yourself. You can try making mozzarella cheese and taste the farm's dairy products such as yogurt drink and cheese. You will also visit the Ezorisu Valley Cheese Company to see how they make their award-winning cheese.



Take a tour of the dairy farm from the cattle barns to the milking facilities, then help feed their calves with milk



Try your hand at making mozzarella cheese, then taste the farm's products that include a yogurt drink and cheese.



visit the Ezorisu Valley Cheese Company to learn how they make their award-winning cheese from their master cheesemaker.

## Schedule

- 14:30 Meetup at Hokkoh Farm
- 14:35 Orientation, dairy farm tour
- 15:00 Calf feeding experience
- 15:30 Mozzarella cheese making, product sampling
- 16:45 Ezorisu Valley Cheese Company factory tour
- 17:30 Tour finish



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# Suda Farm Vegetable Harvesting and Tasting



Period: December to February  
Fee: From ¥22,000/pax (tax incl)  
Pax: 2 to 15  
URL:  
<https://slow-life-hokkaido.com/tour/suda-farm-vegetable-harvesting-and-tasting/>



Try harvesting winter spinach then enjoy it together  
with aged potatoes and sweet potatoes

This tour takes you to Suda Farm, a crop farm in Kamishihoro Town that produces delicious, high-quality vegetables that have been used by a luxury restaurant in Tokyo. Take a tour of the farm, experience harvesting winter spinach, and savor some of their finest produce such as aged potatoes and sweet potatoes.



Suda Farm is known for producing delicious, high-quality vegetables that have been used by a Michelin-starred luxury restaurant in Tokyo.



Take a tour of the Farm and learn about their vegetables, then experience harvesting winter spinach.



Besides the spinach, you can enjoy their aged Kitahime potatoes and sweet potatoes freshly-baked in an urn.

## Schedule

- 13:00 Meetup at Suda Farm
- 13:05 Farm and vegetable introduction
- 13:30 Farm tour and winter spinach harvesting
- 14:00 Winter spinach, aged potato, sweet potato tasting
- 15:00 Tour finish



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## Tokachi Teraoka Farm Snow Play and Farm Lunch



Period: January to mid March  
 Fee: From ¥23,100/pax (tax incl)  
 Pax: 2 to 8  
 URL:  
<https://slow-life-hokkaido.com/tour/tokachi-teraoka-farm-snow-play-and-farm-lunch/>



Experience winter life in a farm with some snow shoveling, snow play, and a family farm lunch

Come and experience winter farm life at Tokachi Teraoka Farm in Makubetsu Town. Experience the important task of snow shoveling, then play to your heart's content in the snow-covered fields and slopes. Afterwards, you can help prepare a hearty farm lunch and enjoy it together with the Teraoka family.



Tokachi Teraoka Farm is a family-run vegetable farm that has a history going back over 100 years.



After a snow shoveling experience, play in the snow any way you want, from sledding, making a snowman, to a snowball fight.



Help the Teraoka family prepare a farm lunch that includes imo-dango (potato dumplings).

### Schedule

10:00 Meetup at Tokachi Teraoka Farm  
 10:05 Farm tour, snow shoveling experience, snow play  
 11:00 Lunch preparation and cooking  
 12:00 Farm lunch with the Teraoka family  
 13:15 Tour finish



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## Yamagishi Farm Dairy Farm Experience and Milk Hot Pot Dinner



Period: December to February  
 Fee: ¥34,100/pax (tax incl)  
 Pax: 4 to 12  
 URL:  
<https://slow-life-hokkaido.com/tour/yamagishi-farm-dairy-farm-experience-milk-hotpot/>



Experience everyday life in a dairy farm and savor the richness of Tokachi milk

Visit Yamagishi Farm in Shihoro Town in central Tokachi and experience authentic dairy farm life with a friendly farming family. As a member of the Yamagishi family, you will help them feed the calves, then try making snacks like imo-dango (potato dumplings) or milk candy. For dinner, you can enjoy an original milk hot pot together with the family. Immerse yourself in a life that is immersed in milk!



Go on a tour of the dairy farm with the farm owner and help feed the calves with milk.



Enjoy an original milk hot pot prepared by the Yamagishi family mother. It's a great meal to warm yourself up during the cold winter.



Time will seem to fly as you do various activities together with the Yamagishi family.

### Schedule

14:30 Meetup at Sakura Cafe in Yamagishi Farm  
 14:10 Dairy farm tour  
 15:00 Calf-feeding experience  
 16:00 Fresh yogurt snack  
 16:30 Farm snack-making and snow play  
 17:30 Milk hot pot dinner  
 19:00 Tour finish



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## Farm Field Snow Play in Memuro Town



Period: January to February  
 Fee: ¥34,100/pax (tax incl)  
 Pax: 3 to 6  
 URL:  
<https://slow-life-hokkaido.com/tour/namara-tokachiya-farm-tour/>



Ride a tractor-pulled wagon and enjoy some fun in the snow including a snow sauna experience

In this tour, you will visit Namara Tokachiya in Memuro Town to enjoy some fun in a snow-covered farm field. Ride a tractor-pulled wagon across the snow, take a dive into the soft powder snow, sweat it up in a snow sauna, then enjoy a farm lunch with pizza and other local ingredients. It's a unique way to experience the Hokkaido winter in a farm.



Ride on a wagon pulled by a tractor called "Dosanko" which will take you across a vast snow field



Dive into a fresh patch of powder snow and experience an outdoor sauna, cooling down by lying down on the snow.



Enjoy a lunch of grilled skewers and vegetables. You can also try your hand at making your own pizza.

### Schedule

10:00 Meetup at Namara Tokachiya  
 10:10 Tractor-pulled wagon ride, snow play  
 10:40 Snow sauna experience  
 11:40 Outdoor farm lunch  
 13:30 Tour finish



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## Ikeda Wine Castle Tour and Lunch Course



Period: December to February  
 Fee: From ¥55,000/pax (tax incl)  
 Pax: 4 to 10  
 URL:  
<https://slow-life-hokkaido.com/tour/ikeda-wine-castle-tour-and-lunch-course/>



Learn all about Tokachi Wine at the Ikeda Wine Castle then enjoy a full course lunch with Ikeda Wagyu beef

Ikeda Town in Tokachi is the home of the Ikeda Wine Castle which produces various kinds of wine under the brand name Tokachi Wine. In this special tour of the Ikeda Wine Castle, you will learn about the history and production of Tokachi Wine, then enjoy a full course lunch that features Ikeda Wagyu beef for the main course. You can also get a bottle of old vintage wine to take home as a souvenir.



The Ikeda Wine Castle is a wine research and production facility that resembles an old European castle.



Learn about the history and production of Tokachi Wine, and see the vineyards where they produce grapes for ice wine.



At the restaurant VIP room, enjoy a full course lunch that features Ikeda Wagyu steak paired with some red wine.

### Schedule

10:00 Meetup at JR Obihiro Station  
 10:30 Guided tour of Ikeda Wine Castle  
 10:50 Tour of vineyards for ice wine  
 11:20 Get bottle of old vintage wine from wine cellar  
 12:00 Full course lunch at restaurant VIP room  
 13:30 Depart from Ikeda Wine Castle  
 14:00 Tour finish at JR Obihiro Station



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## Tokachi Toyama Farm Miso-Making Experience



Period: Late January to Early February  
 Fee: From ¥22,000/pax (tax incl)  
 Pax: 2 to 8  
 URL:  
<https://slow-life-hokkaido.com/tour/tokachi-toyama-farm-miso-making-experience/>



Experience the traditional way of making miso  
together with local farmers' wives

Visit Tokachi Toyama Farm in Obihiro City, a crop farm with vast fields stretching at the foot of the Hidaka mountains. In winter, it becomes a winter wonderland as the fields get covered with snow. But the farm keeps itself busy with various activities even during the long winter season. In this tour, you can experience making miso paste from soybeans by hand, with the help of several farmers' wives.



Enjoy a view of vast snow fields and the Hidaka mountains in the distance under a clear blue sky.



Learn how to make miso, an activity usually done by farmers' wives in winter. You can also take home some of the miso you make.



After the miso making, you can enjoy potato and pumpkin dumplings, a common snack in Tokachi farms.

### Schedule

9:30 Meetup at Tokachi Toyama Farm  
 9:30 Orientation and farm tour  
 10:00 Miso-making with farmers' wives  
 12:00 Farm lunch  
 13:30 Tour finish



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## Snow Field Tractor Ride in Toyokoro Town



Period: Early February  
 Fee: ¥66,000/pax (tax incl)  
 Pax: 3 to 9  
 URL:  
<https://slow-life-hokkaido.com/tour/snow-field-tractor-ride-in-toyokoro-town/>



Experience riding three different tractors on a snow  
field to simulate winter tasks performed by farmers

Try riding tractors from three manufacturers on a field of snow while simulating tasks performed by Hokkaido farmers during the winter. You can experience and compare the distinct feel and speed of each tractor. After the rides, you can also enjoy teatime with some ohagi rice cakes. It's a unique and exhilarating experience that lets you enjoy winter and agriculture in one program.



The tour is guided by TOYOKORO Z, a 6-member group comprised of young farmers and regional revitalization officers.



The tractor rides let you experience farming tasks called "yuki-fumi" (snow compaction) and "yuki-wari" (snow removal)



You can enjoy a relaxing teatime with some tea and ohagi rice cakes made with sweet red bean paste from local adzuki beans.

### Schedule

10:00 Meetup at JR Tofutsu Station  
 10:10 Orientation, tractor introduction  
 10:30 Snow field tractor rides  
 11:30 Tea time with ohagi rice cakes  
 12:00 Tour finish



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Naitai Highland Farm Snow Safari & Wagyu Glamping Tour



Period: Mid January to mid March  
Fee: ¥50,600/pax (tax incl)  
Pax: 2 to 6 (1 group per day)  
URL: <https://slow-life-hokkaido.com/tour/naitai-highland-farm-snow-safari-wagyu-lunch/>



A premium experience that offers exclusive access to the largest public ranch in Japan during winter

The Naitai Highland Farm in Kamishihoro Town is the largest public ranch in Japan, with an area of around 1,700 hectares. In winter, the entire place gets covered in snow, and the farm is closed off to the public. But this premium tour offers you exclusive access to farm. Together with a local guide, you will take a ride on a 4WD vehicle equipped with caterpillar tracks as it crawls its way towards the farm's 800-meter-high summit. There you can enjoy activities like snowshoe trekking and snowmobile rides, then savor a sumptuous meal made with Tokachi Naitai Wagyu beef and other exquisite Tokachi ingredients.



Take a ride on a 4WD vehicle specially equipped with caterpillar tracks to traverse the deep snow.



Experience a vast and scenic field of snow all to yourself, with activities like snowshoe trekking and snowmobile rides.



Savor a luxurious lunch featuring high-quality Tokachi Naitai Wagyu beef and other exquisite local ingredients.

Schedule

- 9:00 Meetup at Michi-no-Eki Kamishihoro, 1st orientation
- 9:10 Snow safari ride to the Naitai Highland Farm summit
- 10:00 Arrive at the summit, second orientation
- 10:20 Snowshoe trekking, snowmobile rides, etc.
- 12:00 Special lunch featuring Tokachi Naitai Wagyu beef
- 13:30 Snow safari ride back to the meetup point
- 14:00 Tour finish at Michi-no-Eki Kamishihoro



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Snow Field Geometric Art Making



Period: Mid January to late February  
Fee: From ¥495,000/group (tax incl)  
Pax: 2 to 12 (1 group per day)  
URL: <https://slow-life-hokkaido.com/tour/snow-field-geometric-art-making/>

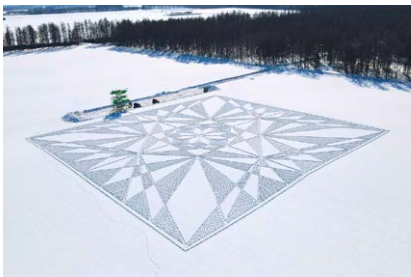


Create your own geometric art by stepping on a field of snow in an experience only available in Tokachi

Create your own geometric art on a snow field together with Tomohiro Kajiyama, a local snow artist based in Nakasatsunai. You will wear snowshoes and take one step at a time on a pristine snow field. A drone will also capture footage of your work from the sky. You can then enjoy a hearty lunch while viewing the drone footage. It is a new and unique winter experience that can only be done in Tokachi.



Wear snowshoes and step on the field of snow together with snow artist Tomohiro Kajiyama. You can even request the design of the art.



See your snow art through aerial footage taken by a drone. The moment you finally get to see your work is sure to be memorable.



After finishing your work of art, enjoy an exquisite lunch made with local ingredients paired with some local wine.

Schedule

- 9:00 Meetup at Michi-no-Eki Nakasatsunai
- 9:05 Orientation and preparation
- 9:30 Snow art making on a field of snow
- 11:30 Filming and photography of the snow art by drone
- 12:00 Lunch at a local kitchen studio  
Drone footage viewing
- 13:00 Tour finish



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Slow Travel  
HOKKAIDO  
Website



Slow Travel HOKKAIDO Staff



Enjoy the fresh vegetables of summer, the beauty of the harsh winter, and the warm hospitality of the locals. We offer tour programs that let you experience everyday life in Hokkaido firsthand. We are both a travel agency and publisher, and we will take you into and beyond the stories featured in our books and magazines. Contact us for information on the tour programs featured in this booklet. We can also create custom-made tours in Tokachi and all of Hokkaido. Come and discover a deeper, different kind of Hokkaido with us.

採れたての野菜のおいしさ、長く厳しい冬の美しさ、地元の人々の飾らないおもてなし。  
北国の「あたりまえ」な日常を肌で感じる、体験型ツアーを提案します。  
本冊子で紹介したツアーはもちろん、十勝を巡る旅のことなら何でもお気軽にお問い合わせください。心を込めて、私たちの大好きな十勝の魅力をお伝えします。



## Tour Terms and Conditions

Please read the full Tour Terms and Conditions (Subscription Type Organized Tour) before making a reservation.

You can find it in our website at <https://slow-life-hokkaido.com/aboutus/>

### 1. Subscription Type Organized Tour Contract

(1) This tour is organized and implemented by Kunaw Travel Hokkaido LLC (hereinafter referred to as "Our Company", "We", or "Us"). Customers joining the tour shall conclude a Subscription Type Organized Tour Contract (hereinafter referred to as the "Tour Contract") with our Company.

(2) The content and conditions of the Tour Contract are those set forth in these Terms and Conditions, the pertinent website or brochure, the Confirmation Document issued to the Customer before departure, and the provisions stipulated in our Standard General Conditions of Travel Agency Business (Subscription Type Organized Tour Part).

### 2. Application for the Tour Contract

(1) Our Company may accept applications for the Tour Contract onsite in our sales location, or by telephone, postage, fax, the Internet, and other means of communication.

(2) The Tour Contract shall become valid upon our Company's issuance of a notice indicating acceptance of the application, and upon receipt of an application fee (which covers part or all of the Tour Fee) by the due date specified in such notice. If the Customer fails to pay the application fee within the due date, the application shall be voided.

### 3. Cancellation of the Tour

If the minimum number of participants as stipulated in the pertinent website etc. has not been met, our Company may cancel the tour. In such cases, we shall notify the Customer of the cancellation no later than 13th day (or 3rd day for 1-day tours) prior to the day of the start of the tour, and refund any Tour Fee already received.

### 4. Services Included and Not Included in Tour Fee

Fares and fees charged by any transportation facilities, accommodation costs, meal costs, admission fees for sightseeing facilities as specified in the travel itinerary, plus service fees, consumption tax, and other applicable taxes are included. Charges and expenses other than those specified in the travel itinerary are not included.

### 5. Cancellation Fees (for Cancellation by the Customer)

(1) The Customer may cancel the Tour Contract at any time by paying our Company the cancellation fee specified below:

Timing of Cancellation/Change	Cancellation Fee	
	Tours with Accommodation	1-Day Tours
21 days or more prior to the tour start date	No charge	No charge
20 days to 8 days prior to the tour start date	20% of Tour Fee	No charge
7 days to 2 days prior to the tour start date	30% of Tour Fee	No charge
1 day prior to the tour start date	40% of Tour Fee	40% of Tour Fee
On the tour start date prior to the start time	50% of Tour Fee	50% of Tour Fee
After the start of the tour or no-show	100% of Tour Fee	100% of Tour Fee

(2) If the Customer wishes to change the tour start date or the tour itinerary (including but not limited to transportation and accommodation facilities), or decrease the number of participants for personal reasons, our Company shall consider it a cancellation and the specified cancellation fees above shall apply.

### 6. Exemption of Liability

Our Company shall not be liable for compensation of damages incurred by the Customer due to reasons beyond our control, such as natural disasters, war, civil unrest, suspension of Tour Services by transportation and accommodation facilities, etc., orders from government and other public authorities (including quarantines for infectious diseases), accidents during itinerary portions designated as free time, food poisoning, theft, delays and stoppages of transport services, and other such causes.

### 7. Handling of Personal Information

(1) Our Company shall use personal information submitted at the time of application to the extent necessary to contact the Customer and make arrangements for Tour Services, including providing such information to transportation and accommodation facilities, etc. In addition, we may use the Customer's personal information for the purpose of providing information on our products and services, requesting comments and feedback on the tour, requesting participation in surveys, and compiling statistical data of our services.

(2) For more information regarding our Company's handling of personal information, please refer to our Privacy Policy page (<https://slow-life-hokkaido.com/privacy/>).

### 8. Validity of Tour Terms and Conditions

The terms and conditions and tour fees specified here are valid as of 1 March 2024.

### Travel Planning / Implementation

#### Kunaw Travel Hokkaido LLC

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