

Sapporo  
Otaru  
Naganuma  
Abira  
Kyowa



**Muminsha**



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141 Hayakita-omachi, Abira-cho, Yufutsu-gun,  
059-1501  
TEL&FAX / 0145-22-2439  
Toll-free / 0120-603048  
http://www.muminsha.com/

Hayakita is known for having the first cheese factory in Japan. With raw milk from Hayakita, they strive to create a taste that appeals to Japanese. In the 1st All Japan Natural Cheese Contest, their "Blue Cheese" won the gold prize. Moreover, in the 4th All Japan Natural Cheese Contest, "Smoked Camembert Cheese" received the outstanding performance prize. Muminsha aims to make genuinely delicious Hokkaido cheese.

**Naganuma Ice**



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Minami-6, Nishi-11-ten, Naganuma-cho,  
Yubetsu-gun, 069-1481  
TEL / 0123-88-0170 FAX / 0123-88-4418  
http://www.iceicn.co.jp/

**Kakuya Cheese Co., Ltd.**



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3-267 Owake-wakakusa, Abira-cho, Yufutsu-gun, 059-1951  
TEL / 0145-25-4578 FAX / 0145-25-4597  
http://www.kakuya.co.jp/

**Creyl**



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320-3 Okomi, Kyowa-cho, Iwanai-gun,  
045-0032  
TEL / 0135-62-7457 FAX / 0135-62-8385  
http://www.creyl.com/

He went to Paris at the age of 15 to meet his father, who was a painter there. Impressed by Camembert cheese he tasted at a market in Paris, he acquired the national fermented dairy products license. After studying fermentation for several years at the French National Institute for Agricultural Research he came back to Japan and established a cheese factory.

His company, Creyl is recognized as a pioneer of natural cheese in Japan.  
Using raw milk from Kuromatsunai and spring water from the Niseko mountain range, Creyl makes pure natural cheese.

**Farmers Japan**



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Sapporo  
TEL / 011-889-2333

Farmers Japan produces additive free ham and sausage made from healthy natural grass fed pigs. "Additive free sliced loin of grass fed pork", "Additive free sliced bacon made from grass fed pork" and "Sesame Flavored Sausage" are popular. They are strict about making the best, only using safe Japanese pigs, and finishing the products with natural sea salt and Japanese traditional wasanbon-toh sugar.

**Muginowa Otaru**



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Otaru  
TEL / 0134-32-4669  
http://www.muginowa.com/

Muginowa Otaru specializes in making bagels near the Asahi highway exit in Otaru. Since October 2005, Muginowa Otaru has baked bagels by hand one by one with the policy of "safe, secure, and delicious". Their bagels are oil, fat, and additive free. Hokkaido-grown wheat, sugar, salt, water and dry yeast are all that they use.

**Bakery Pao**



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Sapporo  
TEL / 011-611-7667  
http://www.yaplog.jp/pao-life/

Using 100% Hokkaido-grown wheat, the bakery's aim is "local production for local consumption". To make safe bread, they use organic ingredients.



A new style of food from  
Hokkaido to the world,  
with original Hokkaido  
food and wine!

Why not try cheese, bread, bagels,  
ham and sausages from Hokkaido  
along with Hokkaido wine too!  
Here's where you can find, "wine's best friends".  
Taste northern Japan's new style of food!

**Furano Cheese Factory**



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Aza Nakagaku, Furano, 076-0013  
TEL / 0167-23-1156 FAX / 0167-23-3600  
http://www.furano.ne.jp/furano-cheese/

This cheese factory was founded in 1983 as part of a town-development project. It also has an ice milk factory, pizza factory and a place to gain "hands on experience" working in a factory. Their popular products include "Wine cheddar cheese" made with Furano red wine and "Onion cheese".

**Yokoichi Fromage**



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1077 Honcho, Ashibetsu, 075-0041  
TEL / 0124-22-2007 FAX / 0124-22-0869

They produce and sell handmade cheese and butter. Their policy is to make foods that families will love. "Special ice cream" made from butter and milk is also popular.

**Crest Japan Corporation**



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1-2-4 Ryutsudanchi, Takikawa, 073-0025  
TEL / 0125-23-7020 FAX / 0125-22-0661  
http://www.crestjapan.jp/

**Kyodogakusha Shintoku Farm**



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9-1 Aza-Shintoku, Shintoku-cho, Kamikawa-gun, 081-0038  
TEL / 0156-69-5600 FAX / 0156-64-5350  
http://www.kyodogakusha.org/

Established in 1978. Starting with a dairying and processing meats, they began to make cheese from 1992. They chose to use milk from Brown-Swiss cows to make natural cheese. They also worked on improving farm environment for a better quality of milk. Their product "Sakura" is known worldwide as the winner of The Grand Gold Medal at Monde Selection.

Furthermore, at the 5th Mountain Cheese Olympics in Germany, "Sakura" won The Gold Medal and "Emmelette" received The Silver Medal.

**Tokachi Millennium Forest (Ranran Farm)**



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Haabe-minami-10-sen, Shimizu-cho, Kamikawa-gun, 089-0356  
TEL / 0156-63-3400 FAX / 0156-63-3031  
http://www.tmf.jp

**Tokachino Fromages**



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Minami 7-2, Nishi 2-jo, Nakatsunai-mura, Kasai-gun, 089-1332  
TEL / 0155-63-5070 FAX / 0155-63-5071  
http://www.t-fromages.com

Their cheese is made from healthy cows raised on the rich plains of Tokachi along the banks of the Satsumi river. Under the factory's floor, they put activated carbon to produce negative ions which clean the environment. Popular are "Sweet Camembert", "Brie Cheese" and "Heart Shape Fromage".

**Needs Co., Ltd.**



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162-111 Shinwa, Makubetsu-cho, Nakagawa-gun, 089-0788  
TEL / 0155-57-2511 FAX / 0155-57-2533  
http://www.needs-kashiuni.com/

**Hanabatake Farm**



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Higashi-4-sen, Motosatsunai, Nakasatsunai-mura, Kasai-gun, 089-1372  
Toll-free / 0123-929187  
(Weekdays 10 a.m. - 5 p.m.)  
http://www.hanabatakebokujo.com/

**Handa Farm**



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198 Shimotaki, Taiki-cho, Hiroo-gun, 089-2106  
TEL / 0155-86-3182 FAX / 0155-86-3181  
http://www11.ocn.ne.jp/~michina/ Homepage.htm

**Tokachi Ikeda Foods**



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Ikeda  
TEL / 0155-72-2225

"Tokachi Honetsuki Ham" (Tokachi ham) is a product which uses Hokkaido-raised pork, marinated in salt kept at low temperatures, and smoke-dried while keeping the original form. "Chikoku highland bacon" uses marinated pork back ribs, smoke-dried and cooked.

**Manos (Rancho El-paso)**



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Obihiro  
TEL / 0155-34-3418  
http://www.el-paso.co.jp/index.html

You can enjoy high quality hams and sausages made from "free-range" pork raised in Hokkaido, served at their restaurant "El-Paso". Their aim is to maintain the rich food traditions that have originated in the Tokachi area.

**Masuya Bread Otofuke Branch**



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Otofuke  
TEL / 0155-30-4659  
http://masuyapan.com/

Masuya makes bread with Hokkaido grown 100% Tokachi wheat. French bread and rustic bread are available only at Otofuke branch. Also recommended is fresh-baked pizza with hearty Tokachi cheese.

Furano  
Ashibetsu  
Takiwaka  
Shintoku  
Shimizu  
Nakasatsunai  
Makubetsu  
Taiki  
Ikeda  
Obihiro  
Otofuke



Luxurious  
Northern  
Style

WINERIES in HOKKAIDO

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English

**Bocca Co., Ltd.**



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240-12 Rougetsu-cho, Date, 052-0013  
Toll-free / 0120-130733  
(Weekdays 9 a.m. - 5 p.m.)  
http://www.bocca.co.jp/

Bocca started making cheese in 1997 using methods learned from cheese craftsman of Normandy, birthplace of Camembert cheese. They are dedicated to making healthier of soil, pastures, and cows. In their factory, fresh raw milk from healthy cows is made into quality milk, carefully treated to keep its liveliness. "Caciocavallo cheese" is one of their most popular products.

**Lake-Hill Farm**



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127 Hanawa, Toyoko-cho, Abuta-gun, 049-5724  
TEL / 0142-83-3376 FAX / 0142-83-1313  
http://www.lake-hill.com/

Lake-Hill Farm lies next to "The Windsor Hotel Toya" where Hokkaido Toyo Summit will be held. There, beautiful Lake Toya and Yoteizan (Mt. Yotei) can be seen. Cheese and butter made from fresh milk is available. There is also an ice cream factory, restaurant, and shop there.

"Toit Vert"  
(Handmade processing center of  
Kuromatsunai town special products)



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152-4 Aza-Menu, Kuromatsunai-cho, Sutsu-gun, 048-0125  
TEL / 0136-72-4416 FAX / 0136-72-4417  
http://www.toitvert.jp

"Toit Vert", meaning "green roof" in French, is in Kuromatsunai town which has the largest northernmost beech tree primary forest. Cheese and ice cream from Kuromatsunai milk, ham and sausage made from Hokkaido pork are produced in this factory. Visitors are welcome to take a look at this production process.

**Kondo Cheese Farm**



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225 Higashi-onato, Setana-ku, Setana-cho, Kudo-gun, 049-4826  
TEL / 01378-7-2044 FAX / 01378-7-3884

Owner of the farm is recognized as a pioneer in making Hokkaido natural cheese. A small quantity of individually waxed, long matured hard type cheese is produced here. The result of his search for an ideal location to raise dairy cattle was Setana Town.

**Yakumo Cheese Factory**



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461-6 Kami-yakumo, Yakumo-cho, Futami-gun, 049-3121  
TEL&FAX / 0137-62-4653

In a richly natural wooded area along the Yuruma river, natural plain cheese is carefully handmade using Yakumo high quality milk. Among their products are "Milkball Mozzarella" and rich tasting "Camembert Cheese". The package is designed by the owner, Mr. Shizuka Takahashi.

Date  
Toyoko  
Kuromatsunai  
Setana  
Yakumo

