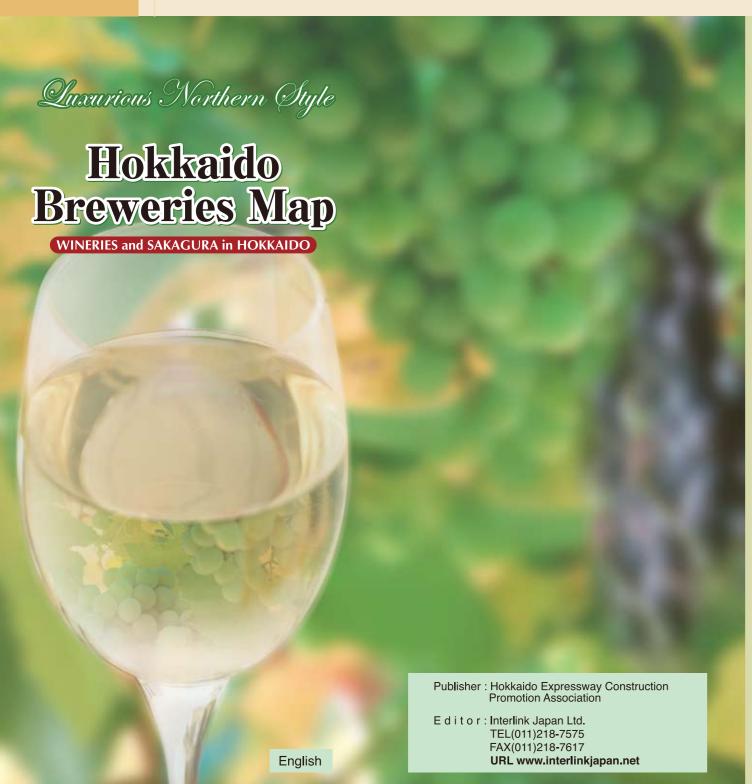








La•Pecora
4-11 Honcho-1, Takikawa TEL(0125)24-7856 La Pecora serves serve fresh seasonal Italian cooking using Hokkaido lamb and home-grown vegetables and spices. Petit Lapin TEL(0125)23-1477 This European restaurant serves dishes made from Hokkaido ingredients as well as breads, deserts, soups, and so on. Make your selection from their menu of European food cooked in their own original way. Auberge Mashike 17-1 Betsukari, Mashike-cho, Mashike-gun TEL(0164)53-2222 This is a Spa-Hotel whose motto is 'local production for local consumption.' Dishes are created by famous chef Kiyomi Mikur who was born in this town, Only local ingredients from the sea and the mountains are used. Day-use of the spa is available, Furano Nosan Kosha Co., Ltd. Furano Cheese Factory Aza-Nakagoku, Furano TEL(0167)23-1156 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. G Yokoichi Fromage Sha 1077 Honcho, Ashibetsu TEL(0124)22-2007 They produce and sell hand-made cheese and butter. Their policy is to make foods that families will love. "Special ice cream" made from butter and milk is also popular. Restaurant Asperges
2 Omachi, Biei-cho TEL(0166)92-5522 This is the directly-managed restaurant of the JA Biei organization. One of the best chefs in Hokkaido, Hirosh Nakamichi created the menu for this French restaurant which uses a range of fresh 'Biei ingredients'. Mackenzie Farm 66 Minami, 17-sen, Kamishibetsu-cho, Shibetsu TEL(01652)4-2998 This was originally known as the Farm Inn (or The Inn at the Farm). At the Café and Restaurant, which opened in 2001, original cooking using home-made ingredients such as milk and vegetables is available.



Wine, Sake, Food, and Regional Specialties... The "Hokkaido Wine Tourism" map will help you locate Hokkaido's many delicious treasures.

PICK UP SPOT!

Muminsha Process Group Co., Ltd.

141 Hayakita-omachi, Abira-cho, Yufutsu-gun

Japan's first cheese factory was built here in Hayakita. Muminsha produces Camembert Cheese mainly, with a taste that is very popular in Japan.

320-3 Oikomi, Kyowa-cho, Iwanai-gun

Creyl is a pioneer of natural cheese in Japan. By using raw milk from Kuromatsunai and spring water from Niseko, they demonstrate their commitment to making pure, natural chees

Muginowa Otaru Café

Opened in 2007, the Muginowa Otaru Café follows a policy of

safe, secure and delicious' when producing their hand-made natural bagels. The Café serves bagel sandwiches and drinks

Fresh cow's milk is used to produce their Mozzarella cheese In the Italian restaurant located next to the factory, you can eat home-made pizza with Mozzarella cheese and pastas made with fresh ingredients.

Ristorante e Caffe Nao

This is an Italian café which opened in 2000. They serve delicacies of the season using local ingredients.

Bakery Gauce+Café
150-2 Tsukiura, Toyako-cho, Abuta-gun

This is a hand-made wooden house that was built by the owner and carpenters. From the bakery shop and the café, there are panoramic views of Lake Toya and the surrounding landscape.

Hand-made processing center of Kuromatsunai town special products

152-4 Aza-Mena, Kuromatsunai-cho, Suttsu-gun

900-1 Kamiikusagawa, Nanae-cho, kameda-gun

4-4 Rankoshi, Chitose

TEL(0123)27-2668

TEL(0142)75-2554

Toit Vert

TEL(0136)72-4416

Yamada Farm

TEL(0138)67-2133

This cheese factory was opened in 2008. It offers a fresh goat-milk desert cheese of five different types.

Cheese Factory & Restaurant Milk-atelier

TEL(0120)603048

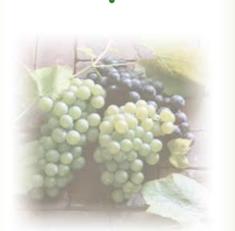
B Creyl Co., Ltd.

1-6 Asari-2, Otaru

TEL(0134)52-3344

28 Enami, Eniwa TEL(0123)39-2546

TEL(0135)62-7457



We have selected 17 wineries and 14 sake breweries within Hokkaido, together with special regional recommendations such as cheese factories, cafes and restaurants.

We invite you to revel in this delightful marriage between taste and travel. Learn about Hokkaido's history and its food culture as you wend your way past our beautiful scenery.

You may need to check before visiting some of the establishments shown on this map. In particular, please contact wineries, sake breweries and "Pick-Up Spot" locations before setting out to visit them,

