

Exploring Ainu Culture in Shiraoi and Hiking at Poroto Forest



Location:	Hokkaido Shiraoi
Main Activity:	Exploring Ainu Culture and Hiking
Difficulty:	1/5 (Relax/Social)
Duration:	1 day
Pax:	Min. 15, Max. 24

Highlights

- Highlight 1 Exploring Ainu Culture at UPOPOY Museum and Shiraoi town
- Highlight 2 Hiking at Poroto Forest to see how Ainu culture coexists with nature
- Highlight 3 Enjoy the traditional Ainu cuisine and Bamboo chopsticks making



Hiking at Poroto Forest



Hiking at Poroto Forest



UPOPOY National Ainu Museum



UPOPOY National Ainu Museum

Overview

Ainu spirit is still strongly remaining in Shiraoi town. UPOPOY National Ainu Museum and Park has been established to widely disseminate the Ainu culture. In this tour, with the guidance of Ainu people, you can deeply understand of Ainu History and real life of Ainu. In the Poroto Forest, you may have an opportunity to think “how we should act toward for a sustainable society” by getting hints from how humans and forests relate that the Ainu have cherished.

Itinerary

Exploring Ainu Culture in Shiraoi UPOPOY National Ainu Museum and Park

UPOPOY park will show you about the Ainu history and culture while learning about the Ainu views of the world and nature. UPOPOY enables people of all nationalities and ages to learn about the Ainu’s worldview and respect for nature and Enjoy Bamboo chopsticks making.

Hiking at Poroto Forest

You can enjoy the nature walks in the forest , and take a walk while looking at the traces of Ainu and encounter Ainu culture in a tranquil forest of Shiraoi. Surrounded by primeval forest , you can enjoy know more about the Ainu people how to maintained their relationship with the forest and thinking about how to we can make use of that learning and serve with a special coffee which made by the sap (comes from Itaya Maple Tree) instead of hot water.

Lunch

Traditional Ainu cuisine at Forest of Poroto Camping field

Ainu cuisine is the cuisine of the ethnic Ainu in Japan. The cuisine differs markedly from that of the majority Yamato people of Japan. Raw meat like sashimi, for example, is rarely served in Ainu cuisine, which instead uses methods such as boiling, roasting and curing to prepare meat.

Menu: Ohaw(Soup), Sito (Kind of dumpling), other dishes using with local ingredients

Contact

Company Name ANA X Inc.

Address Front Place Nihonbashi, 2-14-1, Nihonbashi, Tokyo 103-0027, Japan

Contact Person: Inbound Tour Marketing & Sales

Email: inb03@ana-x.co.jp

Official web site: <https://www.ana.co.jp/en/jp/japan-travel-planner/>

