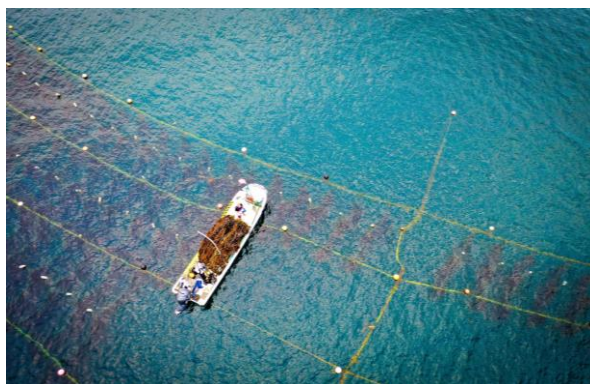
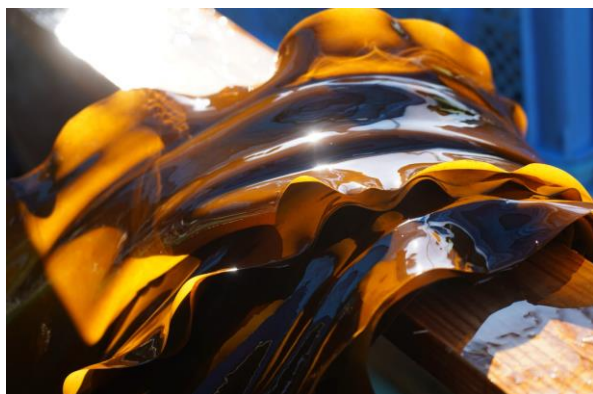


“Kombu (kelp)” food cultural experience tour in Nanae



“Washoku – Japanese traditional food culture” has been registered as one of the UNESCO intangible cultural heritages. “Umami”, which is the characteristics of Japanese cuisine is widely known in the world as an English word. “Dashi”, the main point of umami, especially dashi of “Kombu” is a good match with many ingredients and is widely used in Japanese cuisine. In this tour, you can cook Japanese food using Kombu made in Shikabe, together with local residents. After that, you can take a look at a local Sake factory and enjoy marriage of Kombu and Sake.

Highlights:

- Learning about Dashi and Umami through explanation about Kombu
- Communication with local grandma through cooking Kombu menu
- Making and eating local cuisine “Bekomochi”
- Enjoying marriage of Kombu and local foods (such as Sake)

Location:

Southern Hokkaido (Hakodate, Shikabe, Onuma, Nanae), Hokkaido

Hokkaido Prefecture is the northernmost island and the largest prefecture in Japan, with an area of 83,450 square km (32,2220 square mi) and a population of 5.2 million.

Hokkaido is known for its natural hot springs (onsen), volcanos and ski resorts. With the large area, many of its land are left unspoiled, which allows us to preserve and enjoy its natural beauty. Hokkaido is home to a Natural World Heritage Site, a Ramsar Convention Wetland and several national parks. Each time you visit, you will experience a new side of Hokkaido.

Southern Hokkaido

Hakodate city, the center of the southern Hokkaido have flourished as an important port from the Edo period. Many ferries call at Hakodate port and this city is famous for fishery. Southern Hokkaido is the production area of “Kombu,” so you can enjoy Kombu foods there. Especially, Shikabe is famous for the production area of Kombu.

Main Activity: Cultural experience and communication with local residents

Difficulty: 1

Tour Dates: 1 May, 2025 - 31 October, 2025 *only weekends

Pax: Minimum 2 Maximum 6

Price: JPY55,000 (in case of 6 participants)

[Route map](#)

[Day-by-day Itinerary](#)

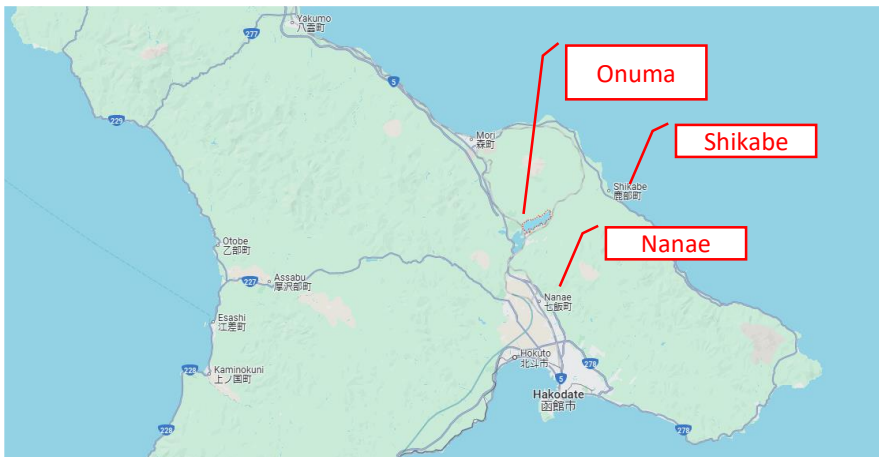
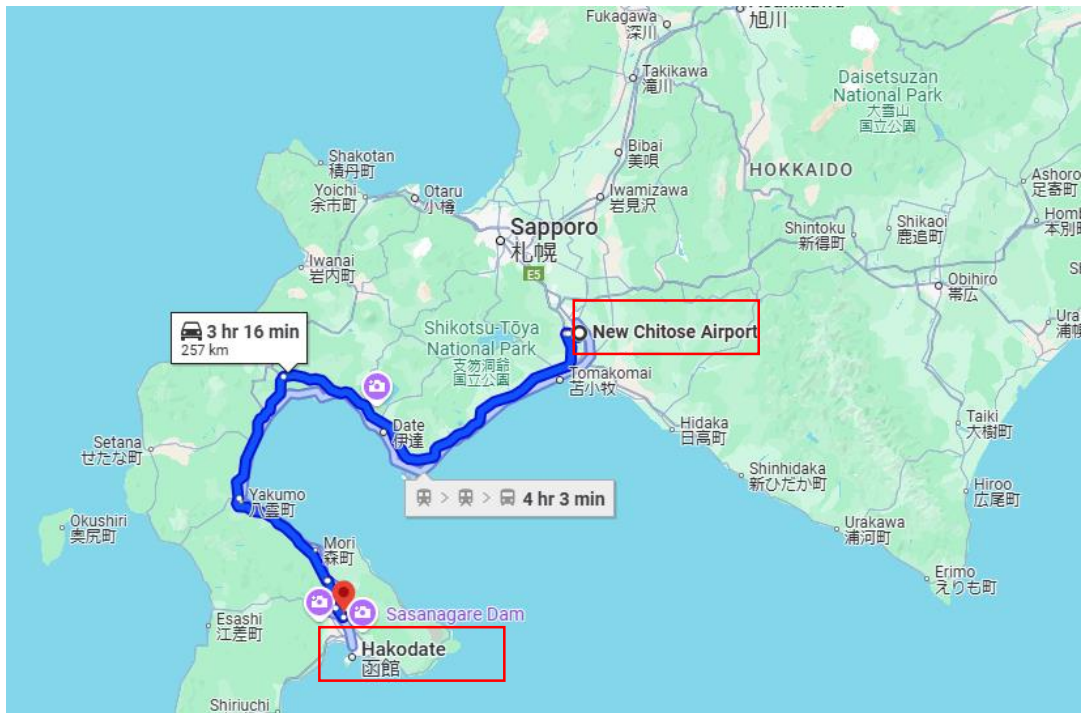
[What's included](#)

[We provide & What to bring](#)

[About us](#)

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Day-by-day Itinerary

May 10 - Day 1 – Meet your group at Hakodate Station *date is example

Please gather at Hakodate station by 8:30 am. An English speaking representative will be waiting for you at the meeting point. Once everyone arrives, we have a small get-together to introduce everyone and go over the itinerary. After that, we board a chartered bus and head to Shikabe. Then we meet an activity guide from Nokotabe Co.,Ltd. This activity guide will be with us all afternoon. We take a lecture about Kombu from local residents, seeing the ocean. After that, we head to Onuma seminar house, where we experience cooking. During the transfer to Onuma, we drop the place where local fishermen implanted trees. Healthy ocean and healthy land are connected, so they plant trees to preserve the ocean and leave the healthy ocean to the next generation. Then we go to the roadside station Shikabe Geyser Park, where we can see the geyser and experience a foot bath.

After that, we head to Onuma seminar house and experience cooking with local grammas. We make Kombu menus such as rice balls covered by shavings of kelp, miso soup with dashi made from kelp. Also we can taste some kinds of dashi during cooking. We challenge to make one of Hokkaido specialties, “Bekomochi.”

After cooking, we head to Hakodate and look at a Sake factory there. We can taste Sake and with snacks made from Kombu.

When tasting Sake is over, we go back to Hakodate station and say our farewell to the guides.

Lunch Rice ball, miso soup, bekomochi



What’s included

- All of transportation as stated in the itinerary
- English speaking representative(s) and guide(s)
- 1 lunch

What’s not included

- Cost to Hakodate station before the tour
- Personal expense
- Any extra cost for drinks other than those provided within the tour

We provide & What to bring

We provide

- Cooking utensils, ingredients

What to bring

Necessities

- apron
- trainers
- dispensable clothes
- notebook, something to wrote with

Good to have

- camera to record your experience
- Porch or small bag pack to bring your valuables and belongings
- shades
- umbrella

About us

We, Nippon Travel Agency Hokkaido (NTA Hokkaido) launched business in 1994, spinning off from “Nippon Travel Agency (NTA)”, the first travel agency in Japan founded in 1905.



This spin-off helped us become a specialist in all types of travel in Hokkaido, the largest prefecture in Japan, ranging from Destination Management, Outgoing Tourism, MICE Solutions to Special Interest Tours. We extended our business from the Sapporo office to 8 branch offices within Hokkaido, from Hakodate of southern Hokkaido to Kushiro of eastern Hokkaido. From our 115+ years of experience in the travel market, we are committed to offering travel services of the highest quality, combining our energy and enthusiasm. Our greatest satisfaction come in serving large numbers of satisfied clients who have experienced the joys and inspiration of travel. If you have any questions or concerns about a trip to Japan, please feel free to contact us. Our mission is to provide the best experience on your next exciting trip to Japan!

Mikie Hirashima / Nokotabe

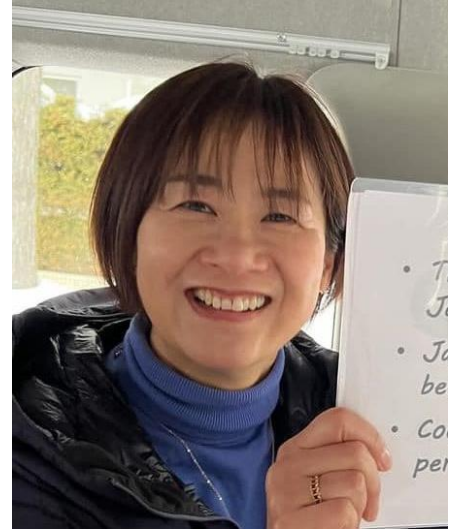
As the CEO of Nokotabe Co.,Ltd, Mikie Hirashima has been working in dietary education for people. She lives in Nanae and she is Hokkaido dietary education coordinator designated from Department of Agriculture, Hokkaido. Her motto is “from a customer’s perspective, connecting producers and customers, and taking over food to the next generation” and she organizes tour and events related to dietary education. Other than events, she issues free magazine named “Nokotabe,” develops products coordinating with local producers, and sells these products. Also, she administrates dietary education programs targeting high school students. Recently, she conducts cooking lessons with local producers and lessons to filet fish for university students.



Mikie (right) and local farmer (left)

Chie Moue / Through guide

The guide, Chie Moue was born in Fukushima Prefecture and now live in Sapporo. After working in the forestry industry for the Hokkaido Regional Forestry Office, she studied English teaching in Australia. After working as a teacher at an English school and as an English-speaking nature guide in Shiretoko, she is currently working as a national government-licensed tour guide interpreter and as an English hospitality teacher. She is certified as a Hokkaido Adventure Travel Through Guide and offers advice for incoming tours and gives lectures about the forest.



Certification/Licenses

- National Government Licensed Guide Interpreter (English)
- Forest Instructor
- Certified Hokkaido Adventure Travel Guide (Through Guide)
- Wilderness Advanced First Aid
- Leave No Trace Level 1 Instructor
- EIKEN Test in Practical English Proficiency (Grade 1)
- Elementary School English Teaching License (J-SHINE)
- Teaching English to Speakers of Other Languages (TESOL)

Information and Requirements

Dietary Restrictions

Should you have any dietary restrictions or any special requests, please let us know at the time of booking, in the Registration Form. We will work our best to match your request, but there may be time where we have to ask for your forgiveness if we cannot fulfill a request. In our years of working with overseas groups, we have been requested for Halal, gluten free and MSG free. We ask that you let us know especially for these three restrictions, as many of Japanese dish uses gluten and MSG. Halal is not penetrated much yet in Japan, especially in the countryside.

Our most desire is for you to experience Japan to the fullest, not just through activities and communicating with the locals but through food as well. As we stated above, in certain areas, especially in the countryside of Japan, it may be difficult to completely match your request. So, we would like to ask for you to try your best in challenging the local specialties. On the other hand, we strongly understand that dietary restrictions are very important and we so will try our best to meet your request. But we may need some time to arrange the meal for you so please let us know at the earliest.

Emergency Response Plan

We believe that in order to enjoy any kind of tour, we must first think of safety as the top priority. We, Nippon Travel Agency Hokkaido, ask for all activity guides to be certified with the Advanced First Aid Course or any certificate of similar course (for example wilderness first aid). Other than just being certified, the guides will have a first aid kit along with them during the tour. We will also have a staff in our office to take care of any kind of trouble that may happen during the tour.

Depending on the weather conditions of that day, the guide will be giving out specific instructions to prevent any danger that may occur because of the weather condition. If the weather is unsuitable to fulfill an activity, the guide will make a decision to change the routing. In the worst case scenario, we will substitute the activity with a different activity just as enjoyable as the original activity.

Reservation & Cancellation Policy

Reservation and Payment Methods

After receiving your reservation request, we will send you an email with the necessary reservation forms. Please fill in the forms and send it back to us by email. Personal questions regarding dietary restrictions, height, weight etc. are solely used to provide you with the best service, activities, and meals.

We accept payment by wire or credit card. If you wish to pay by credit card, please be noted that we only accept VISA or Master. Any other type of credit card company, we are afraid we can not accept them. If you wish to pay through our bank, please let us know on the reservation form, and we will send you our banking information.

We will require a deposit of JPY 50,000- or Full Payment at the time of completing your reservation form. Your deposit will be applied to the total tour fare of this tour. Final payments must be made 21 days prior your tour date. We will send you a reminder email regarding payment approximately 30 days before your tour starts.

Cancellation

If you wish to cancel your reservation, please let us know by email with a writing that you are cancelling the tour. Please see below for our Cancellation Charge.

Cancellation Notice is Received on:	Cancellation Charge
31 days or Before prior tour starts date in Japan	No charge
30 to 15 days prior to tour start date in Japan	20% of total tour fare
14 to 8 days prior to tour start date in Japan	50% of total tour fare
7 to 5 days prior to tour start date in Japan	70% of total tour fare
4 days to 1 day prior to tour start date in Japan	100% of total tour fare
No show or on and after tour start date in Japan	100% of total tour fare

Disclaimer

Our tour programs are programmed under the careful consideration of your safety. The guides will pay sufficient attention to keep you away from accidents and / or injuries during the tour. However, we could not assume any responsibilities of the following incidents :

1. Accidents and / or injuries caused from bad physical conditions and / or any diseases or sickness which you already have suffered prior to the tour.
2. Accidents and / or injuries caused by your negligence to safety instructions given by your guide throughout the tour.
3. Any other accidents and / or injuries caused by your self-infliction.

At the time of filling in the Reservation Form, we will ask for you to make a signature on the disclaimer form sent with the reservation form.

Partner Company

Nokotabe Co., Ltd.

CEO – Mikie Hirashima

Email : mikie.hirashima@gmail.com

Tour Operator / Contact

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Yuki Hamada

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