What is HOKKAIDO Walk-a-pedia?

HOKKAIDO Walk-a-pedia is a monthly web magazine, whose title is based on the meaning of a "walking encyclopedia of Hokkaido." The tourism information booklet introduces the abundant nature, excellent environment, safe food and charming citizens of Hokkaido, an Asian resort area for high-end travelers from around the world. The tourist-related information is collected and released by members of Hokkaido’s international community.

Major Conferences and Events

July 23 to Aug. 20 2011 Tokyo Ohashi Summer Festival
Aug. 5 to 7 2011 International Symposium on Information Technology in Medicine and Education (ITIME2011)
Aug. 6 to 7 2011 Date Mucho Festival
Aug. 27 to 28 2011 Noboribetsu Jazz Festival
Sept. 4 to 10 2011 XII International Congress of Virology
Sept. 11 to 18 2011 XIV International Congress of Mycology
Oct. 3 to 8 2011 The 4th International Conference on Human-Environment System (ICHES2011)
Nov. 8 to 10 17th Small Engine Technology Conference (SETC2011)
Nov. 25 to Dec. 24 2011 German Christmas Market in Sapporo
Dec. 20 to Mar. 31 2012 Diamond Dust in Kawayu

How to Use the Dictionary

The dictionary offers a wealth of information about Hokkaido, including places, events, festivals, and more. Here’s how you can use it:

1. **Search by Location:** You can search for places such as cities, towns, or attractions within Hokkaido.
2. **Search by Event:** For events happening in Hokkaido, you can search by date and type.
3. **Browse Categories:** There are different categories such as Food, Culture, and Nature, which make it easier to find what you're looking for.
4. **Use Keywords:** Use keywords related to your interests to narrow down your search.

The dictionary provides a comprehensive guide to the various aspects of Hokkaido, giving you a deeper understanding of the region and its attractions.

Savor the delights of autumn

As the end of Hokkaido’s short summer approaches, a refreshing breeze arrives to turn the leaves into a kaleidoscope of reds and yellows. Seafood such as salmon, saury, crab and sea urchin, and delicacies from the land, including apples, pears, grapes and melons are at their peak as the harvest season unfolds. Hokkaido’s most delicious season – autumn is calling!

Save energy – come to Hokkaido

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Blossoms brighten cotton kimonos ... a family searches for space on the grass ... and a serene piper unloads a hamper ... and the first thud hits! Bursts brighten the face of the sunset picnicker unpacks a hamper ... and a ground seat or windbreaker to sit on. Most importantly, arrive early to find a space.

As well as the Doshin UHB Fireworks Display held in Sapporo on July 29 (Aug. 12 in case of rain), there are several other displays in August. The Hokkaido Shimbun press newspaper company also sponsors the Doshin Cool Summer Fireworks Show (Asahikawa, August 4). This event is set off by the dramatic Taisetsu Mountains. 12 in case of rain), there are several other displays in August. The Hokkaido Shimbun press newspaper company also sponsors the Doshin Cool Summer Fireworks Show (Asahikawa, August 4). This event is set off by the dramatic Taisetsu Mountains. The key to enjoying the fireworks is to come prepared. Bring drinks, bug spray, and a ground seat or windbreaker to sit on. Most importantly, arrive early to find a space. 

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When you were growing up, what images did you have of Hokkaido?

I didn’t really have any; I don’t even think I knew it existed as a region. I was born in Koreng, Chuncheongbuk-do, which is known for the Saseung kingdom and its close relationship with the Yamato people of Japan, and of course we learnt about Japan at school, but it wasn’t until I went to high school in Daejeon or even university in Seoul that I learned about Japan being made up of the four main islands, and about the indigenous Ainu here in Hokkaido. I first visited Hokkaido in 1999 for three days in December, and I remember it being very cold but once I arrived here to live I found it is a very comfortable place. I don’t know much about Tokyo or Osaka or other places in Honshu but my first impression here was that the people here are very open – maybe it’s because it doesn’t have the same history as Honshu and people from all different regions have gathered here.

Recently, many Korean tourists come to visit Hokkaido; what do you think makes Hokkaido so appealing to people from Korea?

Korea has had connections with Hokkaido for a long time, and in fact Korean Air was the first overseas airline to fly in and out of Hokkaido. At the moment, Taiwan sends the largest number of tourists but I see the number of Korean tourists growing more and more. I think the biggest appeal is the natural environment and food – especially the seafood such as crab. Maybe the food is a little more expensive than that in Korea but the quality is excellent, and that’s one of the reasons people come to Hokkaido.

How about you personally, what do you like about Hokkaido?

I like the fact that there’s lots of natural environment that remains undeveloped. As well as the places that are popular with Korean tourists such as Sapporo and Biei, I love the Kushiro Wetland and looking at the sea from Japan’s most northerly point near Wakkanai – there’s a sort of romance about those places. I think it’s similar for other people, too; not just Korean but also Japanese people from Honshu.

I love the onsens and sometimes go to Jozankei, but I also enjoy driving and Hokkaido has some great places to drive. It sometimes reminds me of when I used to drive in Europe. I like going to Lake Toya and love the view from the Windsor Hotel. There aren’t many places like that in Korea.

Are there any similarities between Hokkaido and your homeland?

One thing that’s similar is the fact that there are lots of mountains and most of the people live on the plains. But the population density is very different. Hokkaido has a population of about 5 million, whereas the Republic of Korea’s population is close to 50 million, but Korea’s land area is only 15% more than that of Hokkaido.

As consul, what do you foresee with regards the relationship between Korea and Hokkaido?

The relationship is good now, but I can see it getting better and better. Most of the major cities in Hokkaido have sister-city relationships with Korean cities – only last year I helped forge the ties between Sapporo and Daejeon. The number of flights between Korea and airports in Hokkaido is increasing, and government and private sector ties in business and tourism are becoming stronger. Thanks to music, fashion and TV dramas, the people of Korea and Japan are closer than they’ve ever been, and it can only be good for both countries. I often say that if we could add the “Korean” speed to the things that are the Japanese caution, and divide it by two, we would have the perfect combination!

Maybe Hokkaido is the farthest place in Japan from Korea, and the flights are the most expensive, but I recommend Koreans to come here at least once – even for just three or four days – I know they will not be disappointed.
Walk Talk in Hakodate

Hakodate is one of Hokkaido’s most dynamic cities, with international roots digging deep into its past. That makes it an especially fascinating place to spend a day or two exploring, sampling some of its wonderful food, and visiting some intriguing sites. It’s a city that rewards leisurely wandering; visitors are never far from something fascinating in Hakodate!

From here it’s a short walk to the Kanemori Red Brick Warehouses, a legacy of Hakodate’s trading past. These lovely buildings, situated right on the waterfront, now form part of a shopping complex, where souvenirs and local products are available. There’s also an office where you can book a tour of Hakodate Bay, and a beer hall where at night you can watch the lights on the squid-fishing boats while enjoying a relaxing drink.

Continue through the Motomachi district to the far side of town and you will eventually reach the Foreigners’ Graveyard, which contains a collection of graves belonging to traders and other overseas visitors to Hakodate who died in the city or on their way here. Check with the tourist office for opening times. The hill to the cemetery is quite steep but the site is evocative and worth the trip, and the fascinating temples en-route are well worth visiting in their own right.

If all this walking is tiring, Hakodate has some great hot-spring baths nearby, particularly in the Yunokawa Onsen district. There are options for daytime bathing, but an overnight stay is best for the total experience. Some hotels have open-air baths where guests can enjoy views of the sea or the city as they soak away the day’s fatigue.

Speaking of views, Hakodate is famous for the nighttime view of the city from Mt. Hakodate. Many people compare it to the nighttime views of Hong Kong and Naples. The cable-car to the summit viewing station is usually busy and queues can be expected, especially on clear nights, but the view of the city lights and the bay waters spread out below is well worth it. Dress warmly as the night winds can get cold even in summer, and make sure to pick up a souvenir postcard of the incredible view on the way out. As well as a souvenir shop, the viewing area also includes a restaurant where the view can be enjoyed over a meal, and shops where snacks are available.

A bit farther afield but definitely worth a trip are the ruins of Goryokaku Fort. Though not in the city center, Goryokaku is very accessible by streetcar or train. This was once Japan’s first Western-style fort, built in an attractive star shape. Now, it’s a lovely park, including the restored Goryokaku Tower, from which you can get a bird’s-eye view of the uniquely shaped ruins. The Goryokaku area is especially nice during the cherry blossom season in the spring, when it’s a deservedly popular spot for hanami (cherry blossom viewing).

In the summer, the park hosts open-air theatre productions, and early August brings the enjoyable Port Festival to Hakodate.
Spread over an area of 241.66 km², Rishiri’s summit begins to turn, and reaches its climax, the leaves near Mt. In autumn, as the kelp harvesting work continues to be nurtured here today. The beautiful Mt. Rishiri, often referred to as Rishiri Fuji, is the conical-shaped volcano symbolic of the islands and the Sarobetsu Plain, is Japan’s most northerly national park and a stopover point for countless migratory birds – especially geese and ducks in spring and autumn. More detailed information on the nature and history of the area can be found at the Sarobetsu Wetland Center and Horonobe Visitors Center.

**Rishiri-Rebun-Sarobetsu National Park**

The historical city of Hakodate

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**Nikka Whisky Yoichi Distillery**

Whisky was first produced in Yoichi, now considered to be the Japanese whisky mecca, over 75 years ago. The region’s cool climate, appropriate humidity, good quality water and abundant supply of peat is ideal for production, and added to the local passion for malt, timber for the barrels and coal for the distilling, it’s easy to see why delicious whisky continues to be nurtured here today.

Inside the distillery, the distillation house and other buildings form a distinctively European streetscape that includes the former residence of Nikka Whisky’s founder Masataka Taketsuru and his wife Rita. The house was transferred and restored there and is now open to the public. The Whisky Museum housed in a renovated warehouse includes fascinating exhibitions related to the history, production methodologies and varieties of distilled spirits and whiskies, and the Nikka kitchen, in which photographs and belongings of Taketsuru’s wife Rita are displayed, is where whisky tasting and meals can be enjoyed. Why not sample for yourself the beautiful amber hue, the fine aroma, and rich taste of high-quality Nikka Whisky?

Nikka Whisky’s founder Masataka Taketsuru was the first Japanese ever to study the art of whisky making in Scotland. Based on his belief that “whisky is nurtured by northern climates,” he decided that the ideal place to build a perfect distillery in Japan would be Yoichi in Hakodate, where he found the scenery and climate to be similar to that of Scotland. Here he built Japan’s northermost malt distillery.

**Walk Talk in Hakodate**

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Sapporo Prince Hotel

With Odori Park only a 3-minute walk away, this 28-story high-rise hotel makes an ideal base for both business and sightseeing. Sapporo Prince Hotel boasts stunning nighttime views from its guest rooms and top-floor restaurant, with the suites commanding views of the TV Tower, JR Tower and the Norbesa Ferris wheel. As well as the views, suites also feature direct access to floors by means of a private elevator, as well as a king-size bed, LCD TV, humidity/air purifier, trouser press and massage chair. For a fee of ¥450 the hotel’s second-floor spa provides luxurious relaxation space with towels and utilities supplied, where guests can enjoy a soothing dip in an open-air bathtub. Relax in the privacy of your room, with a soothing dip in an open-air bathtub.

*French cuisine “Le Trianon”*

A restaurant with a casual atmosphere, serving authentic French cuisine and original French cuisine with a Japanese twist, created with ingredients produced in Hokkaido. Take in the view from the 28th floor as you enjoy your meal.

*Steak House “Katsura”*

Select ingredients such as Japanese beef steak and fresh seafood cooked by the chef before your very eyes—a teppanyaki restaurant with superb nighttime views of Sapporo from the counter bar.

*Chinese cuisine “Fuji-jo”*

A Chinese restaurant serving a variety of dishes with an emphasis on cuisine from Sichuan province. Private rooms are also available for diners who prefer relaxing in privacy.

*Tower 28th-floor private rooms*

Enjoy precious time with a meal and conversation in a 28th-floor private room overlooking the city—ideal for weddings, banquets, private parties and the like.

*Outline of luxury guest rooms*

Royal Suite Rooms (22nd to 27th floors)
- Size: 105 m²
- Rate: ¥251,000 per night (up to two persons)

*Other services*

- LCD TV (overseas broadcasts including CNN (Americas), KTNY (Korea), CCTV (China)), high-speed Internet connections in each room, morning calls available in 8 languages (English, Japanese, Korean, Chinese, French, German, Russian, Spanish)
- Parking for 188 cars
- Access: 2 min. walk from Odori 11-chome Subway Station on the Toei Asa Line or JR Sapporo Station (Sapporo City Taxi Stand)
- Open: 5 p.m. – 11:30 p.m. Mon. to Sat.

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Umeno – traditional Japanese cuisine with a Hokkaido flavor

To gain an insight into the ways of preparing the stocks and sauces, the chef will show you how it’s done – HOKKAIDO Walk-a-pedia

Umeno’s location on West 7 of the streetcar line just south of Odori Park is reflected in the restaurant’s clientele. Away from the bright lights of Susukino, the more traditional shop frontage is more suited to the businessmen and women who make up the majority of the establishment’s regulars. This too is part of the master’s plan, which aims to serve delicious seasonal food at prices affordable by such people on a regular basis (a budget of four to five thousand yen per person, including drinks, is more than adequate). The fact that Umeno has over 80 types of Japanese sake, 140 types of shochu, and wine from around the world to choose from is another reason the restaurant is popular among the more discerning crowd.

The selections made from the menu on this occasion did not disappoint. The blue cheese tofu made with umiyuki, Hokkaido cream and blue cheese was rich and creamy, while the chilled auro (ocean water) was refreshingly simple, yet full of taste – a result, no doubt, of the meticulous preparation. “The skin of the auro is pierced in several places to stop it from blistering when it’s grilled. It’s then chilled overnight to make the flesh firm before boiling it in dashi, sour umeboshi, plums and vinegar, as well as capiscum to erase any distinctive smells the fish might have.”

The white asparagus in spicy miso were the crispiest I’ve ever tasted and the Shokatun Bafun uni (sea urchin) that followed was a perfect match for the chilled Umeko sake that was served with the restaurant’s own brand, brewed under license in nearby Kuriyama. A variety of delicious skewered treats served on ara-lia dishes with rock salt from the Uyuni salt flats in the Andes are also recommended. The Hokkaido cheese connection turns up in a few dishes, including the cheese potato mochi – a fried potato cake containing camembert-style cheese – as well as grilled squid, another favorite among female customers.

Neginma Nabe – a dish not to be missed

Umeno’s most famous dish is probably the Neginma Nabe, a hotpot containing leeks and tuna sukiyaki-style, and finished off as zosushu by adding rice to the soup. Approximately 30 salads and a wide range of seasonal dishes depending on the month means that new delights can be discovered each visit – even for the regulars. If you’re not so familiar with Japanese menus, why not tell the master your budget, your likes and dislikes, where you’re from and where you’ve been traveling, and he’ll plan the dishes to suit your tastes.

“With experience you can tell more or less what a customer might like, and so with a few hints I’m usually spot on with my suggestions.”

*Umeno* (59), former head chef of Sapporo Prince Hotel opened Umeno almost 12 years ago after 40 years in the trade, many of which were spent being inspired by techniques and ingredients from the adjacent Western and Chinese kitchens of top hotels. Umeno has developed a menu consisting of literally hundreds of dishes that bear his own creative signature. But some traditions never change. “I go to the wholesale markets in Sapporo every morning to purchase my ingredients. Selecting fresh fish comes with experience. The most delicious fish is that landed in the morning and eaten the same evening. Preparations in the restaurant begin around noon and we open at five.”

*The true taste of Japan*

The basis of Japanese cuisine is said to be the dashi or stock and, as expected, this is another subject dear to the master’s heart. “I make the dashi from dried bonito flakes, but bonito is such a delicate fish that even a trace of imperfection in preparation can change the whole flavor of the stock.” According to Umeno, one of the most important factors is the blade used to shave the flake. “If the blade is even slightly blunt, it affects the cut. When the flakes arrive from the supplier I put the bag to my nose and smell the aroma. If the blade was not sharp enough it leaves a faint charred smell on the flakes, caused by the friction. This manifests itself in the taste of the stock.”

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Access

http://www17.plala.or.jp/umeno

Open 5 p.m. – 11:30 p.m. Mon. to Sat.

http://www17.plala.or.jp/umeno

http://www17.plala.or.jp/umeno
Luxury fit for a prince

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French cuisine “Le Trianon”

A restaurant with a casual atmosphere, serving authentic French cuisine and original French cuisine with a Japanese twist, created with ingredients produced in Hokkaido. Take in the view from the 28th floor as you enjoy your meal.

Steak House “Katsura”

Select ingredients such as Japanese beef steak and fresh seafood cooked by the chef before your very eyes – a teppan-yaki restaurant with superb nighttime views of Sapporo from the counter bar.

Chinese cuisine “Fuyo-joyo”

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Luxury Zone

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Steak House “Katsura” is a restaurant with a casual atmosphere, serving authentic French cuisine and original French cuisine with a Japanese twist, created with ingredients produced in Hokkaido. Take in the view from the 28th floor as you enjoy your meal.

Chinese cuisine “Fuyo-joyo”

Chinese cuisine “Fuyo-joyo” is a Chinese restaurant serving a variety of dishes with an emphasis on cuisine from Sichuan province. Private rooms are also available for diners who prefer relaxing in privacy.

Tower 28th-floor private rooms

Tower 28th-floor private rooms is a space where you can enjoy precious time with a meal and conversation in a 28th-floor private room overlooking the city – ideal for weddings, banquets, private parties and the like.

Outline of luxury guest rooms

Royal Suite Rooms (22nd to 27th floors)
Size: 105 m²
Rate: ¥251,000 per night per room (up to two persons)

Other services

Other services include LCD TV (overseas broadcasts including CNN (American), KNTV (Korean), CCTV (Chinese)), high-speed Internet connections in each room, morning calls available in 8 languages (Japanese, English, Korean, Chinese, French, German, Russian, Spanish).

Access

Access to Steak House “Katsura” and Chinese cuisine “Fuyo-joyo” is via Tower 28th-floor private rooms.


Umeno – traditional Japanese cuisine with a Hokkaido flavor

Umeno’s location on West 7 of the streetcar line just south of Odori Park is reflected in the restaurant’s clientele. Away from the bright lights of Susukino, the more traditional shop frontage is more suited to the businessmen and women who make up the majority of the establishment’s regulars. This too is part of the master’s plan, which aims to serve delicious seasonal food at prices affordable by such people on a regular basis (a budget of four to five thousand yen per person, including drinks, is more than adequate). The fact that Umeno has over 80 types of Japanese sake, 140 types of shochu, and wine from around the world to choose from is another reason the restaurant is popular among the more discerning crowd.

To gain an insight into the ways of Japanese cooking – the seasonal touches, the time and detail that goes into preparing the ingredients according to order and types of food served and the drinks to compliment them, not to mention the dishes on which the food is served – HOKKAIDO Walk-a-pedia visited a Japanese restaurant in Sapporo to talk to the head chef – and, of course, sample some of his delights. Hiroshi Umeno (59), former head chef of Japanese restaurant “Fuyo-joyo” at Sapporo Prince Hotel opened Umeno almost 12 years ago after 40 years in the trade, many of which were spent being inspired by techniques and ingredients from the various Western and Chinese kitchens of top hotels. Umeno has developed a menu consisting of literally hundreds of dishes that bear his own creative signature. But some traditions never change. “I go to the wholesale markets in Sapporo every morning to purchase my ingredients. Selecting fresh fish comes with experience. The most delicious fish is that landed in the morning and eaten the same evening. Preparations in the restaurant begin around noon and we open at five.”

The true taste of Japan

The basis of Japanese cuisine is said to be the dashi stock and, as expected, this is another subject dear to the master’s heart. “I make the dashi from dried bonito flakes, but bonito is such a delicate fish that even the slightest imperfection in preparation can change the whole flavor of the stock.” According to Umeno, one of the most important factors is the blade used to shave the flakes. “If the blade is even slightly blunt, it affects the cut. When the flakes arrive from the supplier I put the bag to my nose and smell the aroma. If the blade was not sharp enough it leaves a faint charred smell on the flakes, caused by the friction. This manifests itself in the taste of the stock.”

The selections made from the menu on this occasion did not disappoint. The blue cheese tofu made with asumiku, Hokkaido cream and blue cheese was rich and creamy, while the chilled òyû (oyster water) was refreshingly simple, yet full of taste – a result, no doubt, of the meticulous preparation. “The skin of the òyû is pierced in several places to stop it from blistering when it’s grilled. It’s then chilled overnight to make the flesh firm before boiling it in dashi, sour umeboshi plums and vinegar, as well as capiscum to erase any distinctive smells the fish might have.”

The white asparagus in spicy miso was the crispness of what we’ve ever tasted and the Shokatun Bafun uni (sea urchin) that followed was a perfect match for the chilled Umeno sake that was served at the restaurant’s own brand, brewed under license in nearby Kuriyama. A variety of delicious skewered treats served on òtî-ya ( drifting ) dishes with rock salt from the Uyuni salt flats in the Andes are also recommended. The Hokkaido cheese connection turns up in a few dishes, including the cheese potato mochi – a fried potato cake containing camembert-style cheese – as well as cheese grilled squid, another favorite among female customers.

Negima Nabe – a dish not to be missed

Umeno’s most famous dish is probably the Negima Nabe, a hotpot containing leeks and tuna sukiyaki-style, and finished off as zouniku by adding rice to the soup. Approximately 30 salads and a wide range of seasonal dishes depending on the month means that new delights can be discovered each visit – even for the regulars. If you’re not so familiar with Japanese menus, why not tell the master your budget, your likes and dislikes, where you’re from and where you’ve been traveling, and he’ll plan the dishes to suit your tastes. “With experience you can tell more or less what a customer might like, and so with a few hints I’m usually spot on with my suggestions.”
An adventure sports paradise – there's something for everyone in Niseko

Mountain biking
Niseko’s mountain trails have the added appeal of there being fewer bears here than many other areas of Hokkaido, making it an ideal region for trekking and mountain biking. From single-track downhill trails with views of Mt. Yotei, to cross country routes in its foothills, there’s something to suit all levels of ability and fitness.

Sea kayaking
Not far from Niseko is the Oshoro coast of Otaru, where the calm, clear waters of the Sea of Japan invite sea kayakers to enjoy the marine life from its surface. In the shallower waters, swimming fish, sea urchins and starfish seem within touching distance, and caves and sheer cliffs only accessible from the sea provide cool shade and a chance to view the birds that nest there. There’s no better way to define the words exploration and adventure!

Lake Toya
Lake Toya, famous for hosting the G8 Hokkaido Toyako Summit, is less than an hour away from Niseko. With many hot springs and the active Mt. Usu volcanos, the area is a popular tourist destination, but the clear and comparatively warm water of the lake also makes it a top water leisure spot. Canoeists and jet skiers can be seen on the water, and every July one of Japan’s northernmost open swim meets is held in the lake, and swimmers from throughout Japan gather to take part in the 800- and 1,500-m events.

Niseko Annupuri
Famous for its powder snow in winter, Niseko Annupuri’s range of relatively accessible mountain trails are ideal for trail running. Piste trails and trekking courses combine to create courses up to 30 km long, used in the trail running meeting held every September. Why not take the gondola and combine a bit of sightseeing with cheering-on the runners? But only think about entering the race, with its vertical difference of 1000 m, if you’re confident your legs (and lungs) can handle it!

Rafting
Originally developed for military use and said to be unsinkable and puncture-proof, these virtually indestructible rubber boats are now used in whitewater activities throughout the world. Even those with no experience of rafting can enjoy the raw excitement of shooting the rapids under the harness of nature for their own enjoyment.

Ducky
A great summer rafting experience for those seeking the thrill of shooting the rapids – a ducky is a small rubber boat for one or two people, enabling you to be responsible for controlling your own craft. Navigate the same waters as the rafting teams – but don’t rule out a soaking or even capsizing! Boats made from the same tough materials as the rafts ensure participants enjoy thrilling adventures, safely.

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Niseko Tourist Association
Tel: +81-136-44-2420
Okhotsk culture

Mysterious Okhotsk people from the north

By Yasushi Morikage

From Honshu to the south, the Jomon culture that had existed over a period of more than 10,000 years made way for the Yayoi culture that was based on growing rice. However, in Hokkaido the Jomon culture continued to develop; farming did not exist and, instead, life was based around the utilization of the blessings of nature, until the birth of the Ainu culture in the 13th century.

In this period of pre-Ainu culture, a completely different culture arrived on Hokkaido’s coastline from the north – the Okhotsk culture. This culture was so alien and mysterious to the Japanese culture at the time, but recent research has meant that more and more is slowly being learned.

The Okhotsk people, as they are known, lived in Hokkaido’s coastal regions between the 5th and 9th centuries, hunting seals and sea lions, and catching herring and cod. Large dwellings where several families lived together have been found, and it is believed the families worked together with large nets during the fishing season. The people were also known to keep dogs and pigs, which they would use for food. Large amounts of dental plaque detected in the excavated skulls of the Okhotsk people suggest a high calcium diet based on the meat of marine creatures.

The Okhotsk people also considered the bear to be an important animal. Bear worship was not something that existed in the Jomon culture – a distinctively northern peoples thing like the totem poles similar to those of the indigenous peoples of North America. Eventually the Okhotsk people disappeared along with the Hokkaido Jomon culture, signaling the birth of the Ainu culture, which again featured bear worship in the form of the famous ‘bear sending’ rituals. The Okhotsk culture had an enormous effect on ending the Jomon culture in Hokkaido, with mixed breeding cited as being one of the causes of decline. Recent gene analysis has revealed a type of gene unique to the Okhotsk people in some Ainu but the same gene is not found in people of the Jomon culture, providing yet more evidence of Hokkaido’s fascinating past.

Why not get an insight into the Okhotsk culture?

Hokkaido Museum of Northern Peoples (Abashiri)
A museum featuring exhibits of the world’s northern peoples in areas surrounding the Sea of Okhotsk. See remains unearthed from Okhotsk culture archeological sites, and the famous small icon of a woman known as the Okhotsk Venus. Website in English, Chinese and Korean.

http://hoppohm.org/index2.htm

Moyoro Shell Mound (Abashiri)
The site that triggered the discovery of the Okhotsk culture; conveniently located by the Abashiri River estuary.

Tokoro Iseki-no-Mori (Tokoro)
A park that forms part of the Tokoro archeological site where preserved remains of dwellings from the Jomon culture onwards can be found. Facilities in the forest house exhibit of Okhotsk culture from the Tokoro area.

Hilton Niseko Village
Always in Season

Hilton Niseko Village showcases the best nature can offer in Japan’s northern island of Hokkaido. There’s something for everyone from families looking for an active holiday, to those seeking a rejuvenating retreat in nature’s midst. Whether it is for business or leisure, guests are sure to have an unforgettable experience enveloped in Hilton’s legendary approach to hospitality.

For your leisure / activities

Hilton Niseko Village is located at the doorstep of the majestic Mount Annupuri. In winter, take advantage of the resort’s ski-in/ski-out access and revel in the perfect powder snow and the stunning presence of Mt. Yotei. In summer, tee off at Niseko Village’s golf courses, explore Niseko’s nature at the adventure park, “Pure”, go horseback riding and hot-air ballooning that are all available steps away from the hotel, or simply enjoy a walk in the beautiful resort taking in the glorious summer weather. Also, the surrounding area offers various other types of outdoor activities such as rafting, trekking, biking, fishing and more...!

We also offer an upperlevel indoor and outdoor onsen that combines deep relaxation with panoramic views of the seasonally changing Mt. Yotei.

From JPY 17,000 per room
To book call +81-(0)136-44-1115 or visit niseko.hilton.com
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Hakodate

Around the world. The tourism-related information is collected and released by charming citizens of Hokkaido, an Asian resort area for high-end travelers from booklets.

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Emergency Hospital

Sapporo City General Hospital
http://www.shg.hokkaido.lg.jp/sm/gat/zenndoumonita_eng.htm

Hokkaido University Hospital
http://www.huhp.hokudai.ac.jp/english/med01.html

Domestic Airlines

Japan Airlines (JAL)
http://www.jal.co.jp/

All Nippon Airways (ANA)
https://www.ana.co.jp/

Hokkaido International Airlines (AIR DO)
https://www.ana.co.jp/

International Airlines

Cathay Pacific Airways

Continental Airlines

Air China international

International Airlines

Skymark Airlines (SKYMARK)
http://www.skymark.co.jp/ja/

Hokkaido Chuo Bus

MOL Ferry
http://www.taiheiyo-ferry.co.jp/english/index.html

Niseko

Wakkanai

Sakhalin Airlines
http://www.satairlines.ru/index.php

China Southern Airlines
http://www.plaza-sapporo.or.jp/english/index_e.html

Chinese Consulate-General of the People’s Republic of China
http://www.china-consulate.org/jpn/ (Japanese)

American Consulate-General of the United States of America
http://www1.odn.ne.jp/ruscons_sapporo/

Consulate-General of the Russian Federation
http://jpn-sapporo.mofat.go.kr/languages/as/

Library

Sapporo Chuo Library

International Telephone

http://www.jta.co.jp/hokkaido/internationaltelephone.html

International Community

Sapporo International University

As Honshu and the rest of Japan struggle to stay cool while attempting to save energy in a bid to help recovery efforts in the areas affected by the earthquake of March 11, Hokkaido continues to be the best place to be this summer. Why not switch off your air conditioner and head north, where fresh breezes, cool water and delicious food will help you beat the summertime blues.

Savor the delights of autumn

As the end of Hokkaido’s short summer approaches, a refreshing breeze arrives to turn the leaves into a kaleidoscope of reds and yellows. Stalkfish such as salmon, saury, crab and sea urchin, and delicacies from the land, including apples, pears, grapes and melons are at their peak as the harvest season unfolds. Hokkaido’s most delicious season – autumn is calling!

Save energy – come to Hokkaido

As you decide to live and settle in the world’s most interesting place, you will not be surprised to see the appeal of Hokkaido’s natural beauty and fine cuisine. As the place to be this summer, the world’s most popular spot for a vacation is waiting for you. Why not switch off your air conditioner and head north, where fresh breezes, cool water and delicious food will help you beat the summertime blues.

Free

Monthly Web Magazine

HOKKAIDO Walk-a-pedia

8 August

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What is HOKKAIDO Walk-a-pedia?

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Major Conferences and Events

Jul. 23 to Aug. 4 2011
Okayama Dances Summer Festival
Aug. 5 to 7 2011
International Symposium on Information Technology in Medicine and Education (ITME2011)
Aug. 6 to 7 2011
Date Musica Festival
Aug. 7 to 26 2011
Noboribetsu Nat Festival
Sept. 4 to 10 2011
XIV International Congress of Mycology
Sept. 11 to 15 2011
XIV International Congress of Virology
Oct. 3 to 8 2011
The 4th International Conference on Human-Environment System (ICHES2011)
Nov. 8 to 10 2011
17th Small Engine Technology Conference (SETCC2011)
Dec. 21 to Dec. 24 2011
German Christmas Market in Sapporo
Dec. 1 to 15 2011
Hokkaido Christmas Fantasy
Dec. 14 2011
Hokkaido Festival of the Loyal Retainers in Sunagawa
Dec. 20 to Mar. 31 2012
Diamond Dust in KAWAYU