

東川

Discover Higashikawa

Way to enjoy the town of water and photography



/A SCENE in Higashikawa

What kind of image you have when you hear the name “HIGASHIKAWA”? Higashikawa is often cited as “coffee town”, “town of photography”, or “popular destination for migrants”. But really? Let’s put all conventionalized images aside for now, and look at these pictures. They show the richness of nature that no words can describe, and bring you into the pace of life that gently slows down.

01 /A SCENE in Higashikawa

A SEASON FILLED WITH HOKKAIDO'S TYPICAL SCENERY

A month passed since snow started melting, local farmers start preps for this year’s rice growing. Gates are opened to let water flow into the fields, and sunlight slowly warms up the water. When wind stills, the surface reflects grandeur sight of the Tokachi mountain range.

15TH MAY @ NISHI 4 GOU, HIGASHIKAWA TOWN



02/A SCENE

in Higashikawa

BLOOMING FLOWERS MARK THE BEGINNING OF THE SPRING

After days of bleak winter, finally you realize the air starts warming up. Before you know it, signs of the spring are everywhere. The flower in the picture is Fukujusou (Adonis ramose). When it blooms, its head rises from beneath the snow, breaking ice, expressing the power of new life.

6TH APRIL @ KITOUSHI FOREST PARK



03/A SCENE

in Higashikawa

THE MELTING OF THE MOUNTAIN SNOW AND THE BEGINNING OF WATER JOURNEY

Around the time of Golden Week, spring finally comes to Asahidake. Sunlight slowly melts the snow, and drips of water touch the ground and soaks into the soil. When will it be for that drip to surface again, maybe after 100 years?

27TH APRIL @ YUKOMANBETSU, ASAHIDAKE ONSEN

A lush green forest with a small waterfall cascading over mossy rocks. The water is white and frothy as it falls, creating a sense of movement. The surrounding vegetation is dense and vibrant, with sunlight filtering through the leaves, creating a dappled light effect. The overall atmosphere is serene and natural.

04 / A SCENE in Higashikawa

TOUCH AND FEEL THE RICHNESS OF IT

There's no water pipe running across Higashikawa town. Instead, people's life, rice farming and other activities use water sourced by Daisetsuzan. Water falls in the pristine forest that is left untouched since ancient times. Even in summer, you can feel the icy water endlessly coming up from underground.

05 / A SCENE in Higashikawa

THE CONTRAST OF REMAINING SNOW AND SUMMER SKY

While the town is filled with summer air, some patches of snow still remain unmelt on the mountains. If you look up Asahidake from the cable car station, it looks rocky and the color is dim, but the other side has a contrasting look.

10TH JUNE @ SUGATAMI POND AND
KAGAMI POND, ASAHIDAKE FULL-LENGTH MIRROR





06 / A SCENE in Higashikawa

FRESH AND CRISP AIR

Skiing through the Yeddo spruce forest, you will feel refreshed and comfortable rather than cold in the temperature under minus 15 degrees Celcius.

18TH FEBRUARY @ CROSS-COUNTRY SKI COURSE,
ASAHDAKE AREA

More!

ABOUT HIGASHIKAWA



How to find: Point to the center of Hokkaido and slightly shift up to the north. Higashikawa is located in inland of Hokkaido.

1

Where is it located?

Centre of Hokkaido

Higashikawa is on the southeastern edge of a vast basin, adjacent to the Asahikawa city, the second largest city in Hokkaido. In the eastern area of the town, there is a deep forest including the largest natural park in Japan, "Daisetsuzan National Park". The open land and mountains make the distinctive feature of the town.

2

How's the access?

Asahikawa as a starting point

Asahikawa Station and Asahikawa Airport are the transportation hubs for Higashikawa. It takes an hour and 45 minutes from Haneda Airport, Tokyo, and an hour and 25 minutes from Sapporo Station. Many visitors commented that the travelling time was shorter than expected and they felt the town near.

Only 10-minute-drive takes you to Higashikawa. Asahikawa Airport is known with the high service rate of 99% even in the stormy weather in winter.



Although there is no railway service in Higashikawa, buses from Asahikawa Station and Asahikawa Airport connect the center of Higashikawa and Asahidake area. For more details, please visit the website of Higashikawa Tourism Association.

Visit website

The website contains all about Higashikawa, timetables for transportations, rental bike service for getting around, souvenirs and local specialties, maps for viewpoints, and result of photo contests. This is where to start!

Welcome Higashikawa
<http://www.welcome-higashikawa.jp>



3

What's special?

Water, rice, and photography

As we have the benefit of spring water from Daisetsuzan mountains, we don't have a water supply system. In addition, the town is located in the rich and vast open land. Blessed with the fresh water and rich land, Higashikawa is known as a leading producing area of delicious rice.

Daisetsu Asahidake Spring Water

The delicious water, filtered naturally in Daisetsuzan, can be accessed at the water source park. And the wooden path leads to the spring between the mossy rocks in the forest.



Higashikawa Rice

With the spring water that contains much minerals, rice growers in Higashikawa has striven to make delicious rice. Among the Higashikawa rice, "Yumepirika" won the best gold award in 2019.



Higashikawa Culture Gallery

There's a public gallery for regular photography exhibitions and preserving the archive collections. It was reopened as a modern-style gallery after a major renovation in 2021.



4

Even More!

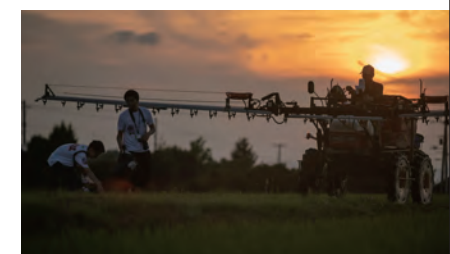
Growing Population

This compact town attracts many people with various reasons such as its convenience, natural environment, delicious water, and more.



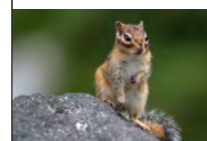
Photo Competition

High school photo clubs all over Japan enter to the photo competition, "Shashin Koshien", and selected teams are invited to Higashikawa to be the best high school photography club in Japan



Higashikawa Stock System

People who wish to support Higashikawa are able to become a "stock holder" by investing in town's projects. Stockholders receive benefits from the town.



Wine, beer and local sake making

The town proudly presents locally produced alcoholic beverages made with spring water. The grapes and rice are also locally grown.



Wooden Signboards

Variety of wooden signboards, that make signature of the town, are seen at shops and restaurants in the town.



Your Chair

The town gives each new-born baby a special wooden chair designed by craftsmen in town. The design is different every year and all chairs are made in local studios.

Visit website

Visit town's official website that covers all basic information including the access information, industrial stats, town's ongoing projects, travel information, and "Higashikawa Stock System".

Higashikawa
<https://town.higashikawa.hokkaido.jp>



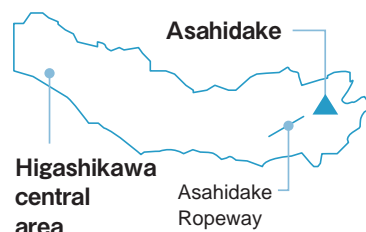


The mountain behind is The Highest Peak of Hokkaido!

Asahidake, the symbol of Higashikawa

A large part of Higashikawa belongs to the “Daisetsuzan National Park” where the grand view of Asahidake can be seen from afar. It’s a mecca of alpine climbing and all winter sports, namely skiing and snowboarding.

People in Higashikawa respect Asahidake for providing rich amount of pure, clean water.



Snowshoeing is popular activity in winter. The cable car will take you to the upper station for beautiful scenery.

The central town is in the western area while Asahidake is in the east. Asahidake is the town’s symbol and major place for sightseeing and climbing.



Fly on the cable car!

Enjoy the aerial view from the cable car which take you to Sugatami station (1,600m above sea level), in only 10 minutes. Asahidake attracts many tourists: nature lovers and climbers in summer, skiers and snowboarders in winter.



If you use the cable car, you can start your climb from the Sugatami Station. It’s easy even if you’re carrying a big luggage.

Visit website

Check for the service status and timetable for the cable cars at the link below. Weather info, and live webcam stream are also available. Find out what’s best to do and see in each season.

Asahidake Ropeway
asahidake.hokkaido.jp



Aleutian avens



Potentilla miyabei



Penstemon frutescens



Rubus pedatus



Gentiana triflora
 var. japonica f. montana



Harrimanella stelleriana



Kamchatka rhododendron



Cassiope



Pedicularis chamissonis



Alaska bellflower



Gentiana nipponica



Caltha fistulosa

Great Nature ahead of you

Sugatami station is in the alpine area beyond the timberline. You can see the alpine plants that can hardly be seen in the main island of Japan.

You can also see rare birds such as the pine grosbeaks that breed only in the high pine forest of Daisetsuzan area and Mt. Rishiri. Asahidake is a treasure trove of nature of Hokkaido.



(Left) Northern pikas cry in a cute voice.
 (Right) Pine grosbeak pecks Pinus pumila berries.

Asahidake Visitor Center

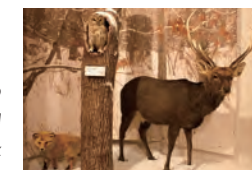
The visitor center provides latest information on climbing Asahidake an issue regular newsletters. The mountain themed exhibition and books are available. You can enjoy Asahidake area even in bad weather.



Inside is an open structure with a high ceiling. There is a diorama of Daisetsuzan area.



Stuffed Hokkaido
 sika deer and
 Ezo red fox



Visit website

The website provides information about fauna and flora in Daisetsuzan area as well as the culture and geological history of Asahidake. You can also check field manners, and the event schedule.

Asahidake Visitor Center
www.asahidake-vc-2291.jp



5 Ideas for a Day Trip in Higashikawa

How would you like to spend your holiday in Higashikawa? Here are some unique ideas for exploring the town according to the season and feeling or mood for that day.



5 Day Trip Ideas in Higashikawa

Visit renovated cafes

HOSPITALITY AND HEART OF VALUING GOOD OLD THINGS

Proliferation of coffee shops in Higashikawa is an interesting phenomena. There are town's characteristics that met certain criteria for a cafe: The slow life of people in earth-friendly environment is a strong plus for people in search of a location of their new cafe. There are good old buildings remained unused here and there

that can be refurbished and turned to be a Instagrammable cafe. As the cafe owners inherit not only the building but also food, scenery, and things sourced in this area, each shop has unique atmosphere. Visiting those cafes would be a great experience to come close to the local culture.



Wednesday Cafe & Bake

The old robust warehouse was turned into the stylish cafe. The old American style interior was created with ample wood on the bare wall.

ON THE TABLE

You would be surprised by the fact that the building used to be a fire station. The cafe is on the 2nd floor and there is a multiple-brand shop, "Less" on the 1st floor. The cafe with old yet modern atmosphere is the iconic shop of Higashikawa.



liko to go

The building was previously used as a private tutoring school. Currently, "liko" offers mainly crafts chocolate and take-out food in the cafe. Enjoy their smoothy in the terrace seats with nice breeze.



Haru Kitchen

The cabin style building was taken over from the previous cafe owner. The tasty dishes attract many people with cozy atmosphere. Retro building and nostalgic interiors will make you feel relaxed and you might hear birds singing while enjoying the meal.



The spring for the "Daisetsuzan Asahidake spring water" is located near Lake Chubetsu. You can take the spring water in the water source park.

Paddle across the lake in the early morning

In summer, a day starts early in Hokkaido because of its location in the high altitude. It's already bright at 4am, and sun is completely out at 5am. Thanks to the long daytime activity hours, people of Higashikawa enjoy morning activities before work. Local guides offer fun aquatic activities in July and August. For more details, contact us at the Higashikawa Tourism Association.



02

5 Ideas for a Day Trip
Enjoy the water and nature

Around /
Higashikawa
02
Trip

5 Ideas for a Day Trip in Higashikawa

Enjoy the water and nature

FEEL AND ENJOY WITH WATER FROM THE MOUNTAIN

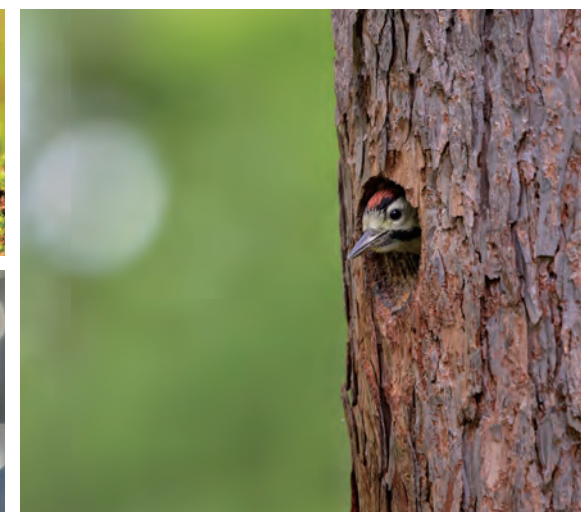
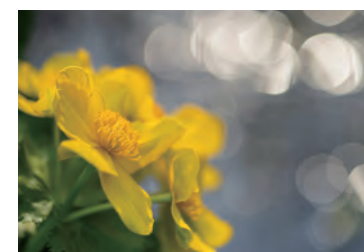
Lake Chubetsu, located 20 minutes away from the central town, is our recreation area. This calm lake is the perfect place for canoeing and stand-up paddle (SUP). You can row across the lake through pleasant summer breeze in the early morning.

What you can see from the lake is the majestic view of Asahidake. While floating on the lake, you will be truly grateful for the water that supports every step of our daily lives and activities, and value it as precious gift from the mountain.

After the morning activities, let's spend some relaxing time at the waterside of the Chubetsu lake or in Kitoushi Forest Park. While feeling the water and enjoying with the water, your summer activity can be different in Higashikawa.

Animals live and flowers grow in sun lit forests

(Top Left) Ezo chipmunks are seen both in the low mountains and high-altitude mountains such as Asahidake (Bottom Left) *Caltha fistulosa* grows waterside during spring and summer. (Right) Great spotted woodpeckers are seen all year.





There are options other than cars and public transportations when you move around the town. Travelling can be an enjoyable activity in pleasant seasons.



Rental bikes are available at Michinoeki Higashikawa "Michikusakan". Cycling around Kitoushi for cherry blossoms is highly recommended in early May.



5 Ideas for a Day Trip in Higashikawa

Anywhere with your own feet

BIKES ASSIST YOU TO EXPLORE THE TOWN

Bikes are the most convenient vehicle when you travel around the town. Most land of the town is flat except the mountain area. With the latest model of geared bike, you can go anywhere at your own pace.

Feel the fresh air on the vast land with clear sky. Cars are hardly seen on the long straight road. You will meet new excitement and discovery that can be found only by bike.



Various places to stop

(Left) In Kitoushi Forest Park, camping ground, barbeque site, and outdoor activities are available. (Top right) You can also ride a bicycle to the Asahidake ropeway platform. (Bottom right) The Higashikawa Town Museum, which is a former town hall building, has a unique retro atmosphere.

5 Ideas for a Day Trip in Higashikawa

Season of colors

RED AND WHITE LEAVES SHINING IN THE CLEAR AUTUMN SKY AND THE FIRST SNOW IN SEPTEMBER

The autumn leaves in Asahidake are extraordinary. Shrubs and alpine plants, such as Aleutian avens and whitebeam, change the color of their leaves vividly spreading around your feet, and make patchy pattern on the mountainside. The breathtaking mosaic view starts to be created in the middle of September. If you are lucky, you may be able to see the first snow on the mountaintop along with the autumn leaves. While the sunshine of summer still remains on the foot of the mountain, the season of colors arrives with the earliest autumn leaves in Japan.

Asahidake and Sugatami Pond with autumn leaves

The altitude around "Sugatami Garden" is about 1600m. As the area is beyond the timberline, there are only short bushes. Alpine plants in there change the color of their leaves, and add beautiful colors instead of flowers.

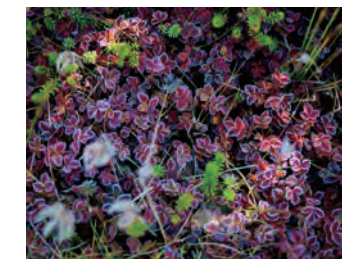


Patchy pattern with red and yellow

Pinus pumila, which covers the ground at the height of the waist and chest, softly wraps the mountain surface, and the whitebeam gives off the vivid colors. The autumn leaves of the alpine shrubs, which can be seen only in the place beyond the timberline, look like a drawing on the ground.

Fascinated with the beauty of the fluffs

Aleutian avens is one of the popular alpine plants in Asahidake. It blooms in early summer and spreads all over the place. When finished blooming, the long-haired fluff is seen blowing in the wind.



First snow in Asahidake

In contrast with the heat of late summer in other places in Japan, the first snow arrives at the top of the mountain. Autumn in Asahidake is when variety of colors from the sky, snow, and autumn leaves are seen in one landscape.

Fleeting moment in the middle of autumn

Late September is in the middle of autumn. The fluff of Aleutian avens falls and the remaining leaves are framed with frost in the cold. The appearance can be seen only for a short time before the sun shines.





Gliding down untouched mountain

Backcountry skiing has been popular in Asahidake. After getting off the upper station of the cable car, you walk on the snow looking for the slopes you like. Please note backcountry registration should be submitted in advance. Joining a tour with local guides is highly recommended if you have no experience.

Season of powder snow lasts until April

Snowing almost every day in the early ski season, the slope condition is powdery most of the time. Although the weather can be rough in midwinter, it becomes stable in March. Even in April, you can enjoy the powder snow as seen in the picture.

Around /
Higashikawa

05

Trip

5 Ideas for a Day Trip in Higashikawa

Live with powder snow

PERFECT SNOW, LIKE NO OTHER

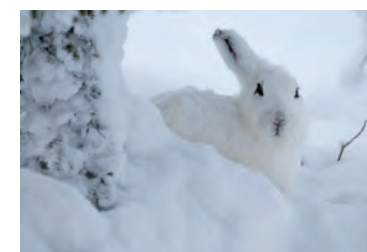
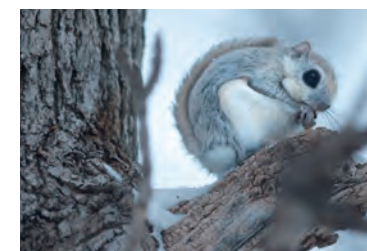
The snow in Asahidake, which is the highest mountain in Hokkaido, is blessed with abundant snow as a result of the seasonal wind from the west bringing moist air to this area. As the snow contains humidity lower than usual, its flakes become dry and soft, and those climatic conditions make famous “powder snow”.

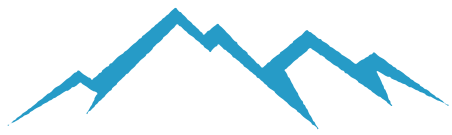
Many skiers and snowboarders are fascinated with the best snow that they have never had before. Moreover, the easy access to the slope by the cable car appeals to winter sports fans from around the world. Snow is a big part of daily lives in winter for the local people, and they grow up playing with snow. Some

people move to Higashikawa simply because of the snow for having the powder snow is significant element of their fulfilling life. Hope you add “visiting Higashikawa in winter” on your next to-do list for holidays. You will enjoy skiing and snowboarding in the best quality snow.

Animals and landscape

(Top Left) Ezo flying squirrels are seen in the trees even in the midwinter.
(Bottom Left) Ezo snow hare might be seen on the slope while skiing. (Right) Tokachi Mountain Range at dusk. You can see the mountains clearly in winter.





A YEAR IN HIGASHIKAWA

Higashikawa is filled with a variety of events, attractions, and ways to have fun throughout the year. Check below for what you can do in each season. Be sure to also check the temperature and equip yourself with appropriate gears.

-0.7℃ / 10℃

Signs of spring can be found but still the temperature is low.

←

Average minimum / maximum temp.

←

General description of the month.

4月

April

-0.7℃ / 10℃

Signs of spring can be found but still the temperature is low.

5月

May

5.3℃ / 17.3℃

Snow melts and dissapears fast. Tree leaves come back.

6月

June

10.8℃ / 22℃

Temperature is moderate and air is fresh. Great month to visit.

7月

July

15.1℃ / 25.2℃

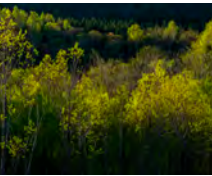
Temperature sometimes goes above 30℃. Summer is very short, comes and ends quickly.

8月

August

15.8℃ / 25.9℃

Relatively hot day continues, but can be chilly at night.



New buds on trees come to sprout in mountains



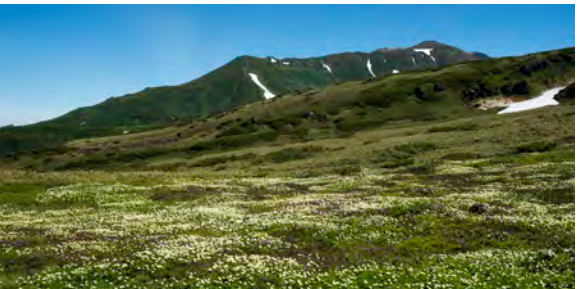
Spring comes in the end of May at Asahidake



Cherry blossom area in Kitoushi Forest Park



Beginning of new rice season in May



Geum pentapetalum field at Susoaidaira, Asahidake



Crowd of Rhododendron aureum



Geum pentapetalum



Students on the field for the high school photo competition



Participants of the "SEA TO SUMMIT" celebrate their goal at the peak of Asahidake



Higashikawa Shrine Festival

9月

September

10.8℃ / 20.9℃

Snows already in mountains. Best season to see colored trees at Asahidake.

10月

October

3.6℃ / 13.9℃

Fruitiful season in Hokkaido and Japan in general. Trees change colors in town.

11月

November

-2.2℃ / 5.5℃

Usually starts to snow. Be sure to use winter tires if you are going to drive a car.

12月

December

-9.3℃ / -1.5℃

Snow falls over the town, and ski resorts open.

1月

January

-13.9℃ / -4.4℃

Fun experiment: swing a wet towel outside.

2月

February

-13.6℃ / -3.3℃

Bleak winter continues. Best season winter activities with the powder snow.

3月

March

-8.2℃ / 1.3℃

Snow starts melting, Japanese butterbur come out to sprout.

EVENT

- Kurashi Tanoshiku Festival

- Rice Harvest Campaign

- First snow at Asahidake

- Beautiful colored trees at Asahidake

EVENT

- Best month to see beautiful colored trees in Tenninkyo area and Lake Chubetsu.

EVENT

- Asahidake cross country course opens.

EVENT

- Canmore Ski Village opens.

- The opening of Asahidake ski season.

EVENT

- Higashikawa Ice Festival

EVENT

- Ideal month for snowshoeing, cycling fat bikes, and all other winter activities.

EVENT

- Court Asahikawa Country Club opens.

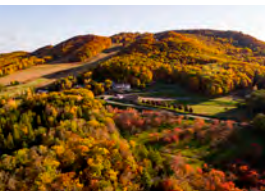
- Kitoushi Park Golf Course opens.



Colored rice paddies



The Earliest Autumn Leaves in Japan at Asahidake



Beautifully autumn at Mt. Kitoushi



Kids love playing in snow



Cross country players training with real snow



Fume coming out of craters at snow-covered Asahidake



"River Fog" seen only in severe winter



Come to experience real poder snow.

■ Please note: Event dates are subject to change or cancellation.

It's okay even on a rainy day!

3 attractive facilities

Michi-no-Eki (Roadside Station) Higashikawa “Michikusakan”

“Michikusakan” is a tourism base in Higashiawa as a place for breaks, bus rides, and shopping. This is popular place for visitors because the shop offers broad assortment of local products such as rice, vegetables, processed food, and souvenirs. Also, Higashikawa Tourism Association is open in the same building. All information on Higashikawa is gathered at Michikusakan.



DATA

OPEN 9:00~18:00 (17:00 Oct - Mar)
CLOSED New Year holiday (31 Dec - 4 Jan)
☎ 0166-68-4777
f michikusakan @ michikusakan
www.welcome-higashikawa.jp/michikusa/

CentPure
Michikusakan
Asahikawa Asahidake
1-15, Higashimachi 1,
Higashikawa (central area)



The shop has a wide variety of local products from rice and vegetables to wooden crafts.



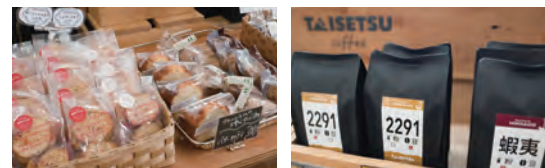
In addition to regular road bikes, fat bikes that have advantages for muddy and snowy road, are also available for rent.



Hand-written guide maps and pamphlets are distributed.



(Left) “Kitoushi” wine, made of locally grown grapes and local craft beer, “Higashikawa Ale” (Right) The shop has several kinds of rice with different flavor.



(Top Left) Cake and cookies made with fresh eggs from Higashikawa.
(Top Right) The coffee beans named after Asahidake tastes refreshing.
(Bottom Left) Wood vinegar, made of broadleaf trees in Higashikawa.
(Bottom Right) T-shirts with illustration of animals that are seen in Higashikawa. There are adult and children's versions, so parents and children can wear them together.

Higashikawa Cultural Exchange Center

CentPure I

There are gallery, lounge, and a cafe in the renovated old school building. International students study at the Higashikawa Japanese Language school, which is the first public Japanese language school in Japan on the second floor.

DATA

OPEN 8:30~21:00
☎ 0166-82-2111
higashikawa-town.jp/centpure

Michikusakan
Asahikawa Asahidake
1-1 Kitamachi 1,
Higashikawa (central area)



Wood stove and high-quality furniture makes cozy atmosphere in the lounge.

Collection of old good cameras is exhibited.



Renowned chairs in the gallery.

The building was originally built in 1961. The renovated 60 years building turned to the new facility for learning

“Multicultural Exchange Room” is open for anyone who are interested in foreign countries.



The big collection of books about Daisetsuzan attracts many mountaineers.

Higashikawa Cultural Exchange Center

CentPure II

This facility provides the place and opportunity to learn. The library has over 50,000 books and exhibitions of photography, furniture and mountains which features of Higashikawa.

DATA

OPEN 9:00~21:00
CLOSED New Year holiday (31 Dec - 4 Jan)
☎ 0166-82-2111
higashikawa-town.jp/centpure

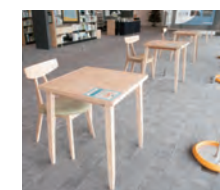
Michikusakan
Asahikawa Asahidake
1-2, Kitamachi 1
Higashikawa (central area)

Shop and showcase of furniture and woodcrafts manufactured in Higashikawa.



Themed exhibition

Private seats in study / work area by window wall



People relax in the large lawn area in front of the building.

Wednesday Cafe & Bake

A retro cafe in a fully renovated, old garage.



Tasty espresso-based Cafe Latte (520 yen) and canelé with various toppings (330 yen).

Relax yourself, taste barista-brewed coffee & original homemade canelés.

The classy-cozy atmosphere in the old warehouse offers relaxing time with hand-dripped coffee and food. Filling plate lunch and French toasts (served only 3pm-5pm) are popular along with rice flour canelé, which are still rare in northern Hokkaido. In addition, smoothies and cafe latte in season attract repeat customers.

DATA

OPEN 11:00~17:00 CLOSED THU
☎ 0166-85-6283
f wednesday.cafeandbake
@ wednesday_cafeandbake

Gas station Michikusakan Yusui Park
Asahikawa Asahidake
Kita 1, Higashi 8 (5.4km from the central area)



Relaxing atmosphere matching the moderate oldness of the building with simple interiors.



Whole-bean and ground coffee, sweets, and logo tumblers which are great for souvenirs can be purchased.



Mr. Saito, the barista, named the cafe because Wednesday was his favorite day of the week.

yoshinori coffee

A specialty coffee bean store with a unique taste and aroma.

The coffee bean shop offers specialty coffee, that is exclusively roasted with well-selected beans, and cafe area. The acidity coffee brewed with fresh Higashikawa water and the view of Daisetsuzan from inside and outside of the building creates your fulfilled time.



Enjoy hot coffee (360 yen) and affogato (500 yen) with the majestic landscape.

DATA

OPEN 10:00~18:00
CLOSED WED & THU
☎ 0166-56-0099
f yoshinorcoffee
@ yoshinorcoffee
www.yoshinorcoffee.com
11-1, 12 Kitamachi (3.8km from the central area)



Barista brews your coffee right in front of you.



Shop signboard along the street in the vast rice field.



Cups and coffee accessories are also available.



The shop adjacent to Yoshinori Coffee cafe that serves specialty coffee.

Locally produced foods and items

HIGASHIKAWA MEETS

The shop, opened in the building in front of Asahikawa station in August, 2020, have big selection of local products from Higashikawa. People who couldn't reach Higashikawa can meet Higashikawa products and culture there.



The logo illustrates a harmony of mountain, rice field, people, and crafts.



Broad selection of local products is perfect for souvenirs.



The shop also opens at the souvenir shop, Airport Lilas, in the Asahikawa airport. The specialty of Higashikawa such as wine, coffee and sweets are lined up.

DATA

OPEN 7:00~21:00
(Inside yoshinori coffee Asahikawa Station)

☎ 0166-26-5575
HKmeets_shop

1F, Hotel Wing International in front of Asahikawa Station
3112, 7 Miyashitadori, Asahikawa
(400m from JR Asahikawa station)



OKUIZUMI Chinese tea, porridge and dim sum

Popular restaurant relocated for fresh water and delicious rice



Pour the brewed tea carefully little by little, and rich aroma and taste fill your heart. (800-2,500 yen)

Spend peaceful time with Chinese tea

The restaurant, which are well-known with the flavorful Chinese tea and gentle-tasted porridge, was relocated to Higashikawa because the owner fell in love with fresh water and slow life in Higashikawa. As it is open in the morning and afternoon except lunch hour, you can spend relaxing time with authentic Chinese tea in the warm and cozy space.

DATA

OPEN 8:00~11:00, 13:00~16:00

CLOSED TUE & WED

☎ 0166-85-6283

@ okuizumi_s

Gas station Michikusakan Yusui Park
Asahikawa Asahidake
Kita 2, Higashi 4 (3.4km from the central area)



Set of middle-sized porridge and 4 boiled dumplings which goes well with the tea. (840 yen)



Sit back and relax with magnificent view of Daisetsuzan over the extensive rice field.



Simple and elegant interior creates calm and peaceful mood with warm hospitality.

CHAMISE brown rice cake

Simple yet sublime, with variations of delicious fillings and toppings.

The shop offers “omusubi”, rice balls, that are made with rice grown in Higashikawa. The omusubi is made by hand skillfully with variety kinds of fillings. The shop is open at 7:30 and it's perfect to get some on your way to outdoor activity.

DATA

OPEN 7:30~15:00
(CLOSED at 14:00 on Tuesday)

CLOSED MON
(except national holidays)

☎ 0166-82-3887

f 玄米おむすび-ちゃみせ

Michikusakan
Asahidake
Kita 2, Nishi 2
(1.3km from the central area)



Walnut miso (200yen), fried half-boiled eggs (280 yen), black rice with black beans (190 yen), kouji chicken (200 yen), sockeye salmon (230 yen). Only available on Saturday, Sunday and Public holiday



Tempting lineups draw many people coming repeatedly.



Select one you like, bring it with you to the place with the nice view, and Enjoy!



Open early in the morning, but closed early when supplies run out.

MIYAZAKI Tofu shop

Healthy, nutritious soy milk turns into sweets created by traditional tofu maker.

The shop has made tofu in a traditional way since 1927. Using soybean grown in Hokkaido and natural water from Daisetsuzan, the rich taste of classic-style tofu is familiar with people in the town. You can enjoy it as it is or cooked.



The only tofu offer here is cotton tofu. The tofu has a crunchy texture with a heavy weight, and is well known as a local delicacy.

DATA

OPEN 8:00~19:00

CLOSED MON

☎ 0166-82-2543

f tofushopmiyazaki

@ miyazakitoufuten

http://miyazakitofu.com

Centpure Michikusakan
Asahikawa Asahidake
1-18, 1 Higashimachi
(central area)



The best way to eat “ganmodoki”, fried tofu, is cooked with stew. (120 yen)



The tofu master has created new products including soybean ice cream.



Tofu donuts (5 pieces/250 yen) tastes mild and tasty.

ON THE TABLE

Cafe and bar, town's regular bistro



The most popular set meal, hamburger steak and grilled vegetable set (150g/1,100 yen, 200g/1,300yen). Ketchup spaghetti (850 yen) and ginger fried pork set (1,050 yen) are also recommended.

Satisfying meals and fine choice of wines

This iconic cafe of Higashikawa offers casual dinner and liquors with retro and modern atmosphere. Old-fashion ketchup spaghetti and hamburger steak are popular in the regular menu for lunch. In dinner hour, French styled side dishes go well with organic wine that the owner selected. The delicious dishes make the most of the original taste of local ingredients.

DATA

OPEN 11:30~20:00 (Weekend Bar: Fri - Sun until 24:00)

CLOSED 1st and 3rd TUE & WED

☎ 0166-73-6328 f ON-THE-TABLE

🌐 <http://less-style.blogspot.com>

2F 1-6 Minamimachi (Central area)



The interior is nostalgic and attractive. Concept of the cafe is shown with the handwritten-style sign on the entrance door.



The symbolic big wooden table and design chairs are furnished in the center with fragrance of conifer tree.



Wide selection of wine is the reason for its popularity. Each selected wine has descriptions.

wine cafe veraison

Promised pleasurable eat-out in this Italian casual diner

Rich flavored risotto and hamburger steak set with the option of 5 kinds of sauces for the hamburger steak, garlic soy sauce, demiglace, blue cheese, curry, and onion ponzu are very popular. In dinner hour, you can enjoy assortment of snack with delicious wine.

DATA

OPEN

11:30~14:30

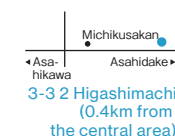
17:00~21:00

CLOSED

TUE, 1st, 3rd & 5th WED

☎ 0166-99-0015

f ワインカフェ-ヴェレゾン



Freshly made hamburger steak is served in skillets. (1230 yen)
You can have drinks for free in lunch hours.



Broad selection of wines is made by the owner sommelier.



The glass walls collect bright sunshine create comfortable space. Terrace seating start in summer.



Distinctive signboard with wine glass illustration on it.

Haru Kitchen

A little village bistro fills you with happiness

The hearty meals gather popularity among repeat customers. Rice gratin, baked cheese curry pilaf, and smoked chicken leg lunch attract many people. If you would like unique food to Hokkaido, venison dishes are served in the limited time of the year.

DATA

OPEN

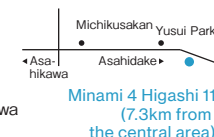
11:30~15:00

CLOSED

WED & THU

☎ 090-6992-0131

f harukitchen.higashikawa



The big chicken portion takes 10 days to prepare. Served with a cup of soup. (1,200 yen)



Warm and cozy space surrounded by the nature.



Nature themed decoration on the wall shows owner's concept of the restaurant.



The owner chef is a licensed hunter, and goes hunting deers in winter.

Steamed buns with natural yeast Sitoa

Their regularly updated menu makes you want to come back

Long, low-temperature fermentation, with the use of natural yeast, gives sitoa's steamed breads unique texture. Choosing from the varieties of toppings and filling is entertaining: do you go for plain to taste the cake itself, sweet beans for refreshment, or fulfilling kinpira mayonnaise?



Plain (110 yen + tax), Macha Bean Bean (150 yen + tax) and Kinpira mayonnaise (150 yen + tax) and many more.

DATA

OPEN

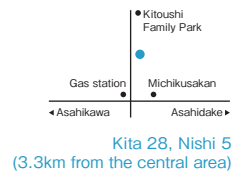
10:00~16:00
(closes if sold out)

CLOSED Irregular

☎ 0166-85-6283

f sitoa.mushipan

@ sitoa.mushipan



Kita 28, Nishi 5
(3.3km from the central area)



New recipe is added regularly and updated to give new fresh air and entertain customers.



sitoe's original dough is made with Hokkaido flour, Hokkaido beet sugar, and natural yeast.



The owner couple says "we came here because we love the nature, and the water."

natsu cafe

A casual restaurant-cafe like your grandmother's home.

Built in an old house, natsu cafe has friendly atmosphere just like being invited to a friend's house. The most popular menu is the hamburg platter where rice is the topping for hamburg not the other way around. The regular plate is very filling, so be sure to empty stomach before you go.



"Saraburg" hamburg platter (850 yen): hamburg is buried beneath rice. It comes with salad and a cup of soup.

DATA

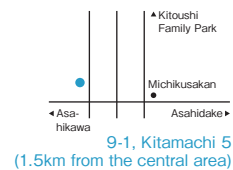
OPEN

11:30~14:00

CLOSED

SAT & SUN

☎ 0166-74-8175



9-1, Kitamachi 5
(1.5km from the central area)



Find your favorite spot: some tables have more sunlight, and some has kids drawings on nearby wall.



Walls and shelves are decorated with small dolls or retro signs that create positive, uplifting mood.



The owner chef says, "It's not my intention to make heavy dishes. In fact I don't think it's heavy at all."

natures soft-serve

In search for the ultimate recipe for soft serve ice cream

The owner is a professional mountain snowboarder, and has travelled overseas eating a variety of local foods. This Hokkaido milk soft-serve ice cream is his answer to what Hokkaido's nature can offer to those who visit from outside. There are two flavors, "Plain Milk" and "Houji Tea", topped with cute eye-shaped white chocolates.



Can't decide Plain Milk or Houji Tea (400 yen + tax)? Try both in one cup. Affogato (580 yen + tax) is available for coffee lovers.

DATA

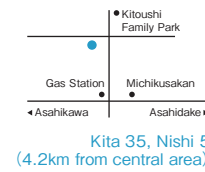
OPEN

11:00~17:00
(Opens only summer
1st April - 31st October)

CLOSED

WED

☎ 0166-56-6595



Kita 35, Nishi 5
(4.2km from central area)



The glass balcony and wooden terrace are eat-in spaces for guests.



Authentic tents displayed in an outdoor summer event in front of the store.



Meet Shinya Nakagawa, a professional snowboarder / mountain guide, and his wife.

liko to go

Craft chocolate store using authentic cacao beans.

A popular cafe reopened as a craft chocolate shop. NUPURI is made with only two ingredients: carefully roasted, quality cacao beans, and Hokkaido beet sugar. Rich flavor of roasted cacao blended with natural sweetness make this perfect craft chocolate.



With the combination of different dried fruits, the number of flavors are infinite.

DATA

OPEN

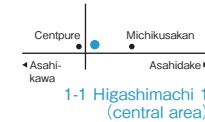
11:30~16:00
(Bar opens irregularly)

CLOSED Irregular

☎ 0166-85-6336

f likocafe

🌐 <https://liko-cafe.com>



1-1 Higashimachi 1
(central area)



Original cheese burger and Higashikawa's local craft beer is a perfect match.



Taiyaki and Dorayaki are traditional delicacies Liko to Go produces since its opening.



The recipes for homemade fruit syrups change depending on seasons.

Izakaya RISHIRI

Higashikawa's iconic Japanese cuisine known for quality seafoods



Picture of Seasonal Sashimi Platter taken in early autumn. Fish are carefully selected depending on season and what's best each day.

Fresh seafoods gathered from surrounding 3 seas: Japan sea, Sea of Okhotsk, and Pacific Ocean

Originally opened as a seafood store, this casual izakaya-style Japanese restaurant offers excellent seafood menus. Seasonal Sashimi Platter (3,200 yen for 2) is highly recommended for new guests. The plate contains 8 varieties of surprisingly fresh sashimi which any fan of Japanese cuisine dream of. Boiled and barbecued seafoods are also genuinely impressive. It's worth travelling from afar just to enjoy a night at RISHIRI.

DATA

OPEN 17:00~23:00
CLOSED SUN
☎ 0166-82-4088
f 居酒屋りしり



Sashimi is prepared by the young owner chef, Hideto Nakatake. Next to him is his mother who is in charge of all nimono (simmered dish).



The store and its interior is the work of local architecture design / furniture studio / retailer of designed goods, Kitanosumai Sekkeisha.



Inside of the fridged case at the counter are the selection of seafoods from the three seas, that make great pairings with locally produced sake.

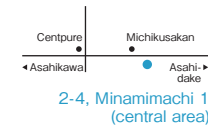
Higashikawa Rakuza SASAICHI

Sushi & set meal restaurants that are readily available for lunch and dinner.

Their great variety of menu makes anyone pick what they really want to eat. It could be fresh sushi, soba noodle, or you may want to go for Japanese set meals. SASAICHI opens in both lunch and dinner hours, and anytime you go, you will see a group of local people enjoying foods.

DATA

OPEN 11:00~14:00
17:00~21:00
CLOSED WED
☎ 0166-82-2747
f 東川楽座-笹一
www.sasasan.com



"KAEDE" is a set of shiromi, tuna, shrimp, scallop, squid, salmon, ikura, anago, and egg sushi served with soup (1,700yen).



Blend of soba changes in different seasons to make best flavor and texture. Morisoba (740 yen)



SASAICHI went under a major reconstruction and reopened in 2019. Now spacious table seatings are available. Sushi is served not only at the counter, but also at tables.



Even after the reconstruction, SASAICHI's good old sushi counter is still there to welcome longtime fans.

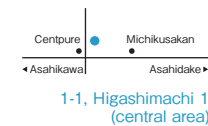
CHIYUKI Sanuki Udon

Udon in the simplest form to enjoy essence of the cuisine

Handmade udon restaurant is rare in Hokkaido. CHIYUKI's authentic Sanuki-style udon is thick and smooth. The soup is soy source based, rich with extracts from simmered niboshi (small dried sardines) and konbu (kelp). With or without soup, CHIYUKI's creative menus fascinates udon fans.

DATA

OPEN 11:00~15:00
CLOSED MON&TUE (1st SAT&SUN from October to March)
☎ 0166-56-3060



On top is a thick, juicy fried tofu soaked in soup. This "Atsuage Udon (750 yen)" is a popular menu similar to traditional Kitsune.



Making udon by hand is a delicate work. Small details need to be adjusted to fit to everyday condition.



The most popular menu of CHIYUKI is this "Chicken Fillet Tempura Udon" (750 yen). The tempuras are huge.



Though it's not an udon menu, pork bowl is worth trying. If you are not sure what to order, try A set with tempura.

& DONUT

More than 20 types of decorative donuts

They look good but taste even better. From fluffy, soft cremes to crunchy, rich chocolates, &DONUT entertains customers with their skillfull art of the rings. It is also available on Tuesdays, Thursdays, and Saturdays at Michikusakan, and Higashikawa MEETS stores.

DATA

OPEN 11:00~16:00
CLOSED Mon - Thu
☎ 0166-64-6624
f anddonut @ and_donut
20-8, Nishimachi 6
(2.8km from the central area)



18 BAKERY

Lots of variety, lots of happiness.

18 (ICHIBA) BAKERY has recently opened at the main street of Higashikawa. Using spelt flour makes breads available for people allergic to flour. Enjoy choosing for your day from the variety of homemade breads with toppings and fillings.

DATA

OPEN 07:30 (Sat&Sun 08:00) ~ 17:00 (until sold out)
CLOSED WED, 2nd&4th THU
☎ 0166-82-3244 @ 18bakery
1-4, Kitamachi 3
(0.8km from the central area)



TENGETSUAN

Heaven for sweet-toothed travellers

This western style sweet shop offers you original cakes and cookies made with locally produced ingredients. Rice flour chiffon cake is one of the popular items. Their homemade whipped creme is simply yummy.

DATA

OPEN 8:30~19:30
(Sun&Wed: closes at 18:00)
CLOSED WED (except 4th)
☎ 0166-82-3004 @ tengetsuan
www.tengetsuan.com
1-3, Minamimachi 1 (central area)



HIRATA Tofu

Traditional tofu store since 1946

As their business motto “一丁懸命 (to make each tofu piece with all we have)” suggests, HIRATA Tofu produces quality soy products including yuba (thin layer of condensed soy protein), soy udon, and soy bread!

DATA

OPEN 6:00~19:00
☎ 0166-74-3877
https://hirata-tofu.com
1-5 Kitamachi 9
(2.5km from central area)



HIRATA Kouji (malt)

One of the oldest stores in town

Founded in 1924, HIRATA Kouji has always been a credited maker of miso and malt, essential ingredients for Japanese food. “仙年みそ (miso of eternity)” is their long-selling product made without any artificial additives.

DATA

OPEN 8:00~18:30
☎ 0166-82-3301
f 平田こうじ店
https://hiratakouji.jimdo.com
1-23, Nishimachi 9
(2.5km from central area)



Cafe & Herbs Hluboka

Herbal teas and imported European items

Named after a Czech castle, this themed cafe offers unique experiences that can take you away from everyday reality. Enjoy specially blended herbal teas and shopping European imported goods. Lunch menu is also available.

DATA

OPEN 11:00~17:00
CLOSED Irregular
☎ 0166-56-7350
@ cafe.herbs.hluboka
Kita 44, 1 Gou
(6.2km from central area)



YAMAtune

Designing functional socks in the middle of Hokkaido's great nature

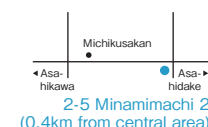
Running business at the foot of Daisetsuzan, YAMAtune is a manufacturer of designed socks. Their wide range of products attract fans in different outdoor activities like hiking, skiing, snowboarding, and trail running. Warm, comfortable, and tough socks are suitable for daily use especially for people living in cold areas.



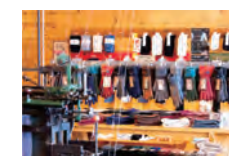
The shop assistant will find the one for you from their large stock of socks in different types, sizes, and colors.

DATA

OPEN 10:00~18:00
(WEEKDAY 12:00~)
CLOSED TUE&WED
☎ 0166-74-6388
f yamatune.jp
@ yamatune_jp
www.yamatune.jp



The best selling product for winter sports. Recommended for every skier. Better ski control almost like bear foot.



Now YAMAtune gloves are available. The knitting techniques make them warm and durable.



Merino wool socks have moisturising effect and are designed to reduce fatigue with the arch shape of sole.

Rizoumu Studio

Join their friendly pottery class Find a gift at the gallery

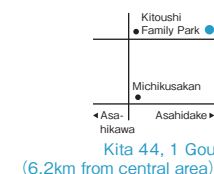
Norihiro Takimoto, and his wife Noriko Takimoto runs this private pottery studio in a secluded forest. The gallery displays their unique works, and often opens the studio for short pottery classes for anyone especially beginners. You can also watch the studio on YouTube at “やはずのtakimoto”.



The studio is located in the outskirts of the town. Inside of the wooden house is modern-style studio/gallery spaces.

DATA

OPEN 11:00~18:00
CLOSED Irregular
☎ 0166-82-4386



Their skills to use unique mixture of clays teaches us the important essence and fun of pottery making.



Chopstick pillows and other small items have rounded shapes and lovely texture, suitable for a souvenir.



Decorative pieces can be displayed on wall. The colors are the prominent character of the studio.

Transit HIGASHIKAWA

Camping, hiking and outdoor gear store



The Gears & items are selected for advanced climbers for all seasons. (Right) The original leather keyholders made in Hokkaido.

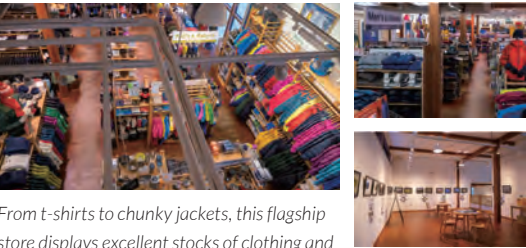
The owner is an experienced outdoorsman writer with wide, deepen knowledge of outdoor gears and items which he has strong passion for, and wishes to introduce to his customers.

DATA

OPEN 7:00~19:00 (WEEKDAYS 9:00~15:00)
CLOSED TUE, WED&THU (except national holidays)
☎ 0166-85-7559 f transithigashikawa @ transithigashikawa
2-1, Minamimachi 2 (0.3km from central area)

mont-bell Taisetsu Higashikawa

Flagship store of the outdoor gear brand



From t-shirts to chunky jackets, this flagship store displays excellent stocks of clothing and gears for all seasons.

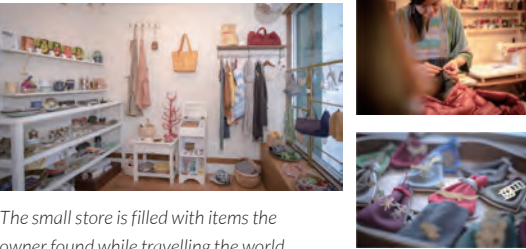
Whether if you were a mountaineer, a photographer, a cyclist or a fishing hobbyist with a kayak, mont-bell provides you what you exactly need. It's a must-go store for any fan of outdoor activities.

DATA

OPEN 9:00~19:00
☎ 0166-82-6120
🌐 www.montbell.jp
2-2, Higashimachi 1 (central area)

pavan-ti

Fashion accessories and clothes repair



The small store is filled with items the owner found while travelling the world.

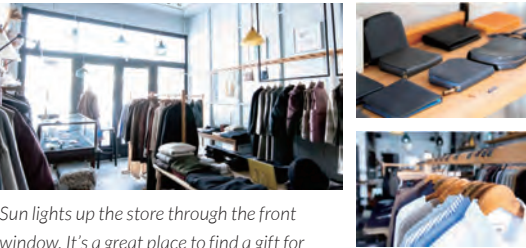
pavan-ti is a local clothes repair shop where you can consult with the professional repairer to fix or remake your favorite items including clothes and anything made with fabric.

DATA

OPEN 10:00~18:00 CLOSED MON&TUE
☎ 0166-99-0073 f pavanti2008
@ pavanti_higashikawa 🌐 www.pavan-ti.com
3-2, Minamimachi 1 (central area)

Less Higashikawa

Items you' ll never want to let go



Sun lights up the store through the front window. It's a great place to find a gift for special occasions.

Located in the center of the town, Less Higashikawa suggests "good living" as not owning a lot of luxury stuff, but having only what's important for your life. As the name suggests, "less is more".

DATA

OPEN 11:00~18:00 CLOSED WED
☎ 0166-73-6325 f LessHigashikawa
@ less_higashikawa 🌐 http://less-style.net
1-6, Minamimachi 1 (central area)

R Studio

Finding what's best for each piece of wood

Every timber has its own character. R Studio examines the material and uses its characters to create fully custom-made furniture. The gallery displays history of the studio with a lot of chairs and tables produced in the past. Careful handwork makes old things shine again. Even the small items are full of warmth.

DATA

OPEN Reservations required
☎ 0166-82-5338
f rkobo.higashikawa @ r_kobo
.higashikawa 🌐 www.r-kobo.net
Kita 21, Higashi 3 Gou
(4.7km from central area)



Kotan Kur Kamuy

Gallery with a focus on woodcarving and craft

A squirrel comes out of a wood to find an acorn. The nature is described with warmth and heart of the craftsman. Their cute animal and botanical wooden sculptures are popular gifts of Higashikawa. Please call the gallery before visiting.

DATA

OPEN 10:00~16:00
CLOSED Irregular
☎ 0166-82-4304
1-18, Higashimachi 3
(0.6km from central area)



T.MOTOI

Mixture of Japanese and western aesthetics

T.MOTOI is a private studio of a furniture maker Tsuneyoshi Motoi. His work experiences in foreign countries gave him a unique hybrid design of Japanese and western designs.

DATA

OPEN 10:00~18:00
CLOSED Irregular
☎ 0166-82-2027
🌐 http://t-motoi.jp
Kita 6, Higashi 4 Gou
(3.7km from central area)



Kinosato AKO

Long-life, order-made furniture

Kinosato AKO is known for its unique way to make use of different shades and colors of woods. Customers can buy directly from the studio without paying margins to a retailer.

DATA

OPEN 8:00~17:00
CLOSED SUN & National holidays
Any inquiry please call us
☎ 0166-82-3244
🌐 https://orderakofu
rniture.wixsite.com/ako2017
Kita 22, Higashi 3 gou
(4.9km from central area)



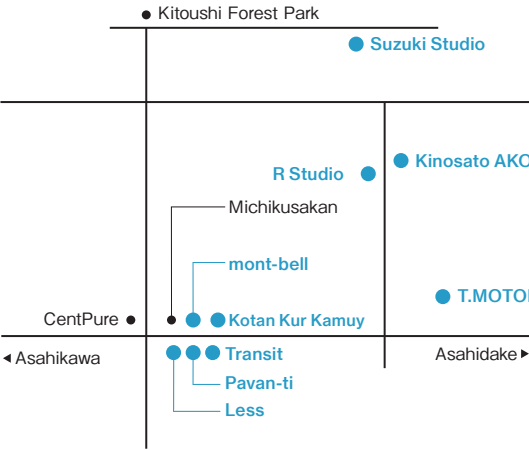
Suzuki Studio

Life in a wood described with woods

Ezo flying chipmunk and other Daisetsuzan-local animals are the motifs of Suzuki Studio. These lovely sculptures and toys are available at their online store as well.

DATA

OPEN 9:00~18:00 (May-Oct)
10:00~17:00 (Nov-Apr)
CLOSED Irregular
☎ 0166-82-4025
Kita 7 Sen, Higashi 2 Gou
(6.5km from central area)



Accommodations

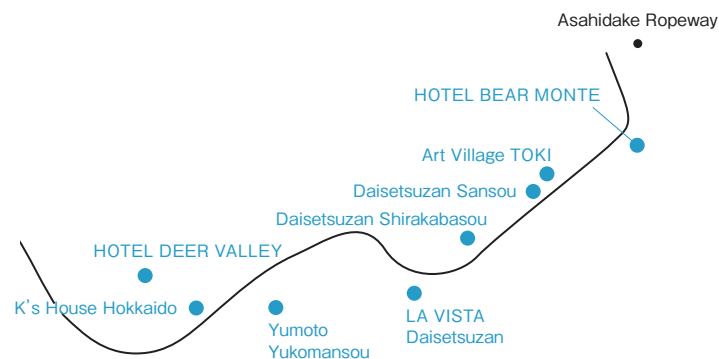
in Higashikawa



Asahidake Onsen



There are two major onsen areas in Higashikawa where you can enjoy natural, rich-in-mineral hot springs. Asahidake Onsen is right in front of the Asahidake Ropeway Station. All of the eight accommodations have natural hot springs. Enjoy the goodness of nature in different seasons.



Asahidake Onsen HOTEL BEAR MONTE

This large scale resort has one of the richest hot spring sources and provides fulfilling experiences for onsen goers.

DATA

☎ 0166-97-2325
🌐 www.bearmonte.jp

Asahidake Onsen, Higashikawa
(30km from the central area)



Art Village TOKI

Limited for only 1 group of guests a day, TOKI has excellent views of Asahidake and specially prepared dinner/breakfast.

DATA

☎ 0166-97-2222
🌐 www.asahidake-toki.jp

Asahidake Onsen, Higashikawa
(30km from the central area)



Daisetsuzan Sansou

Run by so called "the mother of Asahidake", this friendly accommodation has many repeaters.

DATA

☎ 0166-97-2326
f 大雪山山荘

Asahidake Onsen, Higashikawa
(30km from the central area)



Daisetsuzan Shirakabasou

This is an relatively affordable youth hostel popular among skiers and snowboarders who wish to have a bed and onsen.

DATA

☎ 0166-97-2246
f Daisetsuzan-Shirakabasou
🌐 shirakabasou.com

Asahidake Onsen, Higashikawa
(30km from the central area)



LA VISTA Daisetsuzan

The architecture reminds us of a mountain resort in Europe, giving a foreign impression, but of course comes with onsen.

DATA

☎ 0166-97-2323
🌐 www.hotespa.net/hotels/daisetsuzan/

Asahidake Onsen, Higashikawa
(30km from the central area)



Yumoto Yukomansou

A member of 日本のお湯を守る会 (Association for preserving secluded onsen spots). One day onsen is available.

DATA

☎ 0166-97-2101
f yukomanso
@ yukomanso
🌐 www.yukoman.jp

Asahidake Onsen, Higashikawa
(30km from the central area)



K's House Hokkaido

This is an affordable accommodation with satisfying services. A room with kitchen is available for long-term guests.

DATA

☎ 0166-97-2555
f hokkaido.kshouse.9
@ kshousehokkaido
🌐 kshouse.jp/hokkaido-j

Asahidake Onsen, Higashikawa
(30km from the central area)



Asahidake Onsen HOTEL DEER VALLEY

Wooden interior and friendly services of the hotel staffs make a relaxing mood one can only experience in a small hotel.

DATA

☎ 0166-97-2334
🌐 www.deervalley.jp

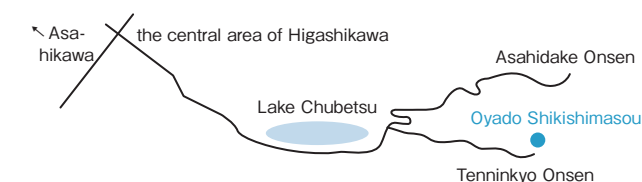
Asahidake Onsen, Higashikawa
(30km from the central area)



Tenninkyo Onsen



Tenninyo Onsen is more secluded option for those who wish to enjoy sceneries and onsen in a quieter environment. It's located near Hagoromo waterfall, and the area is known for the area's beautiful colored leaves in autumn.



Oyado Shikishimasou

Known for "the golden hot spring" and Japanese style "KAISEKI" dinner, Shikishimasou attracts many repeaters.

DATA

☎ 0166-97-2141
@ shikishimasou2141
🌐 www.sikisimasou.jp

Tenninkyo Onsen, Higashikawa
(27km from the central area)



In the central area

Just like cafes and craftsmen's studios, accommodations in town are also unique. They are all in different styles and have own concepts. Find the one that fits your needs.



Villa nisew corocoro



This family run accommodation consists of three independent lodges to be rent separately, set in a perfect location surrounded by the vast rice fields and open view of Asahidake.

DATA

☎ 0166-82-4747
f nisewcorocoro
🏠 nisew-corocoro.com



Kita 12, Higashi 3 gou (3.7km from the central area)

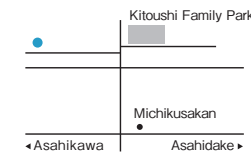
P-DASH GARDEN



Located in the outskirt of the town, this friendly guest house offers affordable private rooms, and shared rooms, popular among backpackers from around the world.

DATA

☎ 0166-85-6753
f P-DASH GARDEN GUEST HOUSE
🏠 pdashgarden.jimdo.com



Kita 37, Nishi 11 gou, Higashikawa (7.4km from the central area)

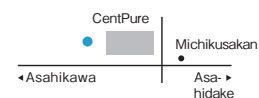
The Peak Villa Suite Hokkaido



Located in the middle of the central area (only 1 min away from the nearest convenience store) this accommodation with kitchenette offers spacious 2LDK rooms fully equipped with basic home appliances, and air cleaners.

DATA

☎ 090-2813-4422
f The Peak Villa Suite Hokkaido
🏠 sophiabliss.co.jp/free/higashikawa



2-9, Kitamachi 1, Higashikawa (0.5km from the central area)

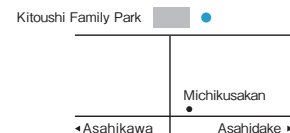
Kitoushi Family Park



The park is a popular location for outdoor activities with rental cabins. In each cabin, upto eight guests can stay. You may get a free coupons if you join the town's stockholder system.

DATA

☎ 0166-82-2632
f kitoushipark
🏠 www.kazokuryokoumura.jp



Kita 44, Nishi 5 gou, Higashikawa (4.2km from the central area)

Crane House



An old Japanese house was fully refurbished and turned into this modern B&B facility for rent. Inside is a wood stove and wooden furniture, a typical interior combination for local people. Enjoy the view of the vast rice fields and Daisetsuzan.

DATA

🏠 www.airbnb.jp/rooms/36903070



Kita 18, Nishi 7 gou, Higashikawa (3.4km from the central area)

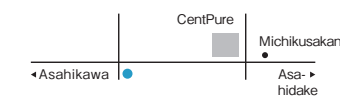
MUSH ROOMS



Each lodge can host upto 10 guests. The guests may have a chance to ski with the owner, an ex-professional snowboarder, in winter. SUP boards are also available for rent in summer.

DATA

☎ 0166-76-9472
f mushrooms8.3.5
📷 mushrooms8.3.5
🏠 www.mushrooms-higashikawa.com



3-5, Nishimachi 8, Higashikawa (2.5km from the central area)

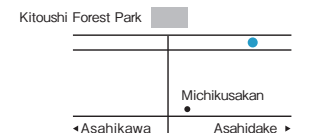
TABIBITOYADO YUU



This friendly B&B is in a 50-year-old farmer's house. The owner's love for traveling and nature wraps the atmosphere and warmly welcomes guests of all kinds, especially popular among cyclists and motor cyclists.

DATA

☎ 0166-82-3910
f tabibitoyadoyuu
🏠 www.potato.ne.jp/tabi-you




Kita 32, Higashi 7, Higashikawa (8.0km from the central area)




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 [visit_higashikawa](https://www.instagram.com/visit_higashikawa)

 [Higashikawatourismassociation](https://www.facebook.com/Higashikawatourismassociation)

 www.welcome-higashikawa.jp