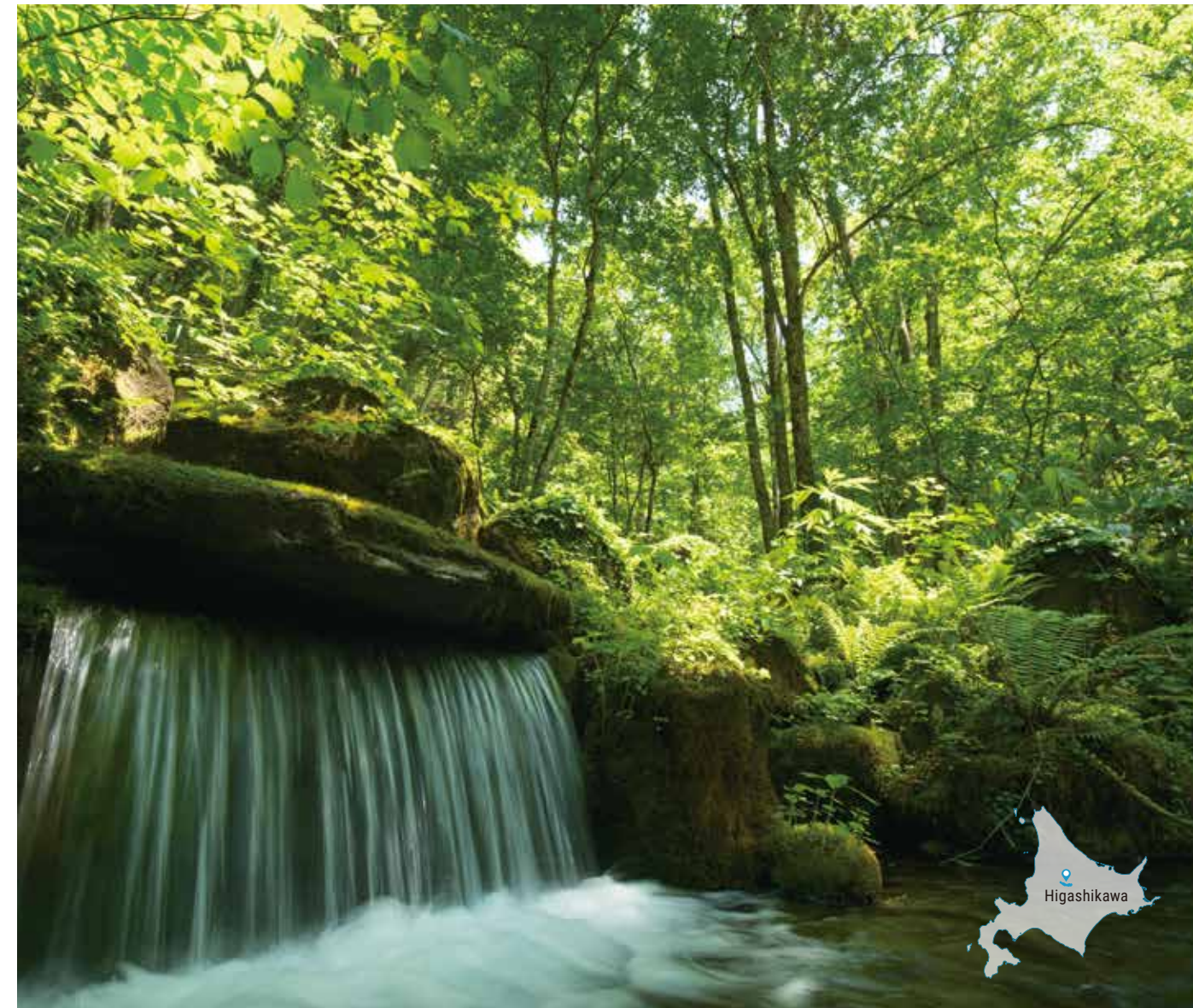





# 東川

Discover Higashikawa

Way to enjoy the town of water and photography



Publisher: Higashikawa Tourism Association  
Higashikawa Town  
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 [visit\\_higashikawa](#)  
 [Higashikawatourismassociation](#)  
 [www.welcome-higashikawa.jp](#)



# A SCENE in Higashikawa

What comes to mind when you hear the name Higashikawa? A town of cafés? A town of photography? A town with many new residents? There are many ways to describe it, but let us begin by showing you some of our most cherished landscapes. These are the everyday scenes of Higashikawa, nothing extraordinary, yet deeply special. Through them, we invite you to feel the nature that is always close at hand and the gentle, unhurried flow of time that defines this town.

# 01 / A SCENE in Higashikawa

## A season wrapped up in Hokkaido's unique landscapes

About a month after the snow in town has melted, preparations for rice cultivation begin in Higashikawa. It starts with flooding the fields and letting the sun slowly warm the water. In the reflections of the water, the still snowed on Tokachi Mountain Range can be seen.

May 15 — Nishi 4-go, Higashikawa





## 02 / A SCENE

in Higashikawa

### Flowers that herald the arrival of spring

Just when the long, harsh winter finally begins to ease, the season suddenly sprints toward spring. The first to announce its arrival is the Pheasant's eye, (Amur adonis), known in Japanese as fukujusō. It pushes up through the lingering snow and opens its bright blossoms, truly a flower that brings the news of spring.

———— April 6 — Kitoushi Forest, Higashikawa



## 03 / A SCENE

in Higashikawa

### The melting of snow on the mountains, and the journey of water that starts

By the time Golden Week (End of April) arrives, spring has reached the slopes of Mount Asahidake as well. Snow that had been locked in an ice-bound world begins to melt in the sunlight, turning into tiny droplets that seep into the earth. It may be more than a hundred years before this water appears above ground again.

———— April 27 — Yukomanbetsu, Asahidake Onsen



## 04 / A SCENE in Higashikawa

**Only a touch is needed to experience its abundance**

Higashikawa has no municipal water supply system. Every aspect of daily life, from drinking water to rice cultivation, relies entirely on the pristine groundwater that flows from the Daisetsuzan Mountains. The forest where this water springs forth has remained untouched since ancient times. Even in summer, the water that sustains life here is so cold it almost stings to the touch.

June 12 — Daisetsu Asahidake Gensui

# 05 / A SCENE

in Higashikawa

## The lingering snow that contrasts against the summer sky

Even when the heat settles over the town, snow still remains here in the mountains. Although Asahidake may look rugged and rocky from the front, its far side opens into vast alpine meadows filled with wildflowers. Summer is the long-awaited season when Asahidake reveals its most vivid contrasts and breathtaking expressions.

—— July 10 — Kagamiike Pond, Sugatami Area, Asahidake





06 / A SCENE  
in Higashikawa

**The feeling of crisp winter air in your lungs**

Skiing through a forest of Ezo spruce trees feels wonderful, even when the temperature drops below  $-15^{\circ}\text{C}$ , the cold is less noticeable than the fresh and pleasant feeling of moving through the snow. In Higashikawa, people enjoy winter by staying close to the snow and finding joy in nature. This is the town's way of spending the winter.

— February 18 — Asahidake Cross-Country Ski Course

More!

# About Higashikawa



1

## Where is it?

### Near the center of Hokkaido

Higashikawa is located near the center of Hokkaido, slightly above the true middle point. It is one of the towns situated deep inland.

Higashikawa Town is located almost in the center of Hokkaido. It borders Asahikawa, the second-largest city in Hokkaido, at the southeastern edge of wide plains. The eastern part of the town is covered by deep forest, and part of this area belongs to Daisetsuzan National Park, the largest national park in Japan. Higashikawa is a town with both flat farmland and mountain areas, which is one of its special features.

2

## How do you get there?

### Start from Asahikawa

The main transportation hubs for Higashikawa are Asahikawa Station and Asahikawa Airport. From Tokyo's Haneda Airport, it takes about 1 hour 45 minutes to fly to Asahikawa Airport. Using the JR limited express, the trip between Asahikawa and Sapporo is about 1 hour 25 minutes. Because Asahikawa is a major transportation point, many visitors say, "Higashikawa is closer than I expected."



Higashikawa is only a 10-minute drive from Asahikawa Airport. The airport has a flight operation rate of over 99%, making it known for staying open even during severe winter weather.



Although there are no railway systems in Higashikawa, local buses connect the town with Asahikawa Station and Asahikawa Airport. There is also a bus route to Asahidake. For timetables and details, please visit the Higashikawa Tourism Information website.

## Visit Website

On the Higashikawa Tourism Association website, you can find not only access information but also rental bicycle guides and reservations, an online store for local products, information about scenic spots in town, and results from the annual photo contest.

Higashikawa Tourism Association  
[www.welcome-higashikawa.jp](http://www.welcome-higashikawa.jp)



3

## What is the pride and joy of Higashikawa?

### Water, Rice, and Photography

Higashikawa has no municipal water system. Instead, every household uses natural groundwater, thanks to the rich underground water flowing from Daisetsuzan. The town also lies on wide, fertile land, making it ideal for growing rice. Because of the excellent water and good soil, Higashikawa has become a major rice-producing area where delicious rice is harvested every year.



#### Daisetsu Asahidake Spring Water

You can draw this high-quality natural water at the Daisetsu Asahidake Gensui. A wooden walkway leads you into the forest, where you can see the spring flowing out between moss-covered rocks.



#### Higashikawa Rice

Using mineral-rich groundwater from Daisetsuzan, Higashikawa has long produced excellent rice. The "Yumepirika" variety even won the Grand Gold Prize in a 2019 contest.



#### Cultural Gallery

As a "Town of Photography," Higashikawa built this gallery as a place to exhibit and enjoy photographic works. Anyone can apply to hold an exhibition. It was renovated in 2021 and now has a modern, refreshed look.

4

## Even More!

#### New Residents

Higashikawa attracts many people who choose to move here for various reasons. Whether it be for easy living, rich nature, delicious water, and more. Although the town is not large, it is well-known for its growing population.



#### Shashin-Koshien

The official name is "The National High School Photography Championship." High school photography clubs from all across Japan submit their works, and the top schools gather in Higashikawa to compete for the national title.



#### Shareholder Program

This is a unique hometown tax donation system. Supporters choose a local project they want to help and become "shareholders," receiving special benefits.



#### Your Chair

Every child born in Higashikawa receives a handmade wooden chair, crafted by local furniture makers. The design changes each year, and the chairs are produced in workshops within the town.

#### Wine, Beer, and Local Sake

Brewing projects using grapes and rice grown in Higashikawa have begun, creating new specialty products.



#### Place of woodworking

Many local shops display their own wood-carved signs, showing the town's identity as a place of woodworking. April 14 is celebrated as "Chair Day," supporting the town's wood furniture culture.



## Visit Website

The town website offers detailed information on geography, nature, industries, photography projects, sightseeing highlights, and the popular "Higashikawa Shareholder Program." Information for people considering moving to the town is also available.

"Town of Photography" Higashikawa  
[higashikawa-town.jp](http://higashikawa-town.jp)

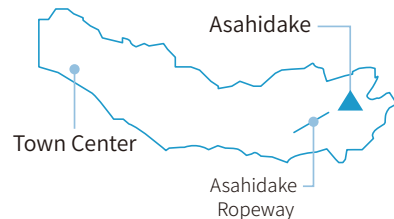




## Our Backyard Is Hokkaido's Highest Peak

### Asahidake Is Part of Higashikawa

The eastern area of Higashikawa is inside Daisetsuzan National Park. For local people, Mt. Asahidake, always visible from town, feels like it is simply part of their everyday life. This means you can enjoy real mountain climbing or powder-snow skiing without leaving town. The clean water that supports daily life also comes from Asahidake. Because of this, the mountain is very special to the people of Higashikawa.



Snowshoe walking is a popular winter activity. Thanks to the ropeway, anyone can easily enjoy the beautiful winter scenery.

On the map, you can see that the town center is on the west side, and Asahidake is on the far east side. The mountain is a symbol of Higashikawa and a main spot for sightseeing and hiking.



### Go Up the Mountain in Just 10 Minutes

The ropeway connects the 1,100 m base station to the 1,600 m Sugatami Station in about ten minutes. The view during the ride is amazing. In summer, people enjoy hiking and looking at alpine flowers. In winter, skiers and snowboarders come for deep powder snow.



With the ropeway, you can start your hike from Sugatami Station. Even with heavy gear, the climb is much easier.

#### Visit Website

The website shows ropeway operation updates, weather and temperature at Asahidake, and a live camera around Sugatami Station. You can also see seasonal views, flower blooming reports, and useful information for hiking.

Daisetsuzan Asahidake Ropeway  
[asahidake.hokkaido.jp](http://asahidake.hokkaido.jp)



Aleutian avens



Potentilla miyabei



Penstemon frutescens



Rubus pedatus



Gentiana triflora var. japonica



Harrimanella stelleriana



Loiseleuria procumbens



Cassiope lycopodioides



Pedicularis chamissonis



Campanula lasiocarpa



Gentiana nipponica



Caltha fistulosa

### Hokkaido's Nature Right in Front of You

The area around Sugatami Station is above the tree line. You can easily see alpine flowers here, even though they normally grow at high elevations that are hard to reach in Honshu. You may also

see rare birds like the Pine Grosbeak, which lives in the creeping pine zones of the Daisetsuzan Range and Mt Rishiri. Asahidake is a true treasure of Hokkaido's nature.



Left / Pika: A small animal with a cute call.  
 Right / Pine Grosbeak (male) : Drawn by the berries it feeds on, the male Pine Grosbeak is often seen in areas of Siberian dwarf pine.

#### For information about Asahidake, go to the Visitor Center

The center shares safety tips, seasonal news, and many kinds of information about Asahidake. Inside, you can find exhibits and books about the mountain, so you can enjoy your visit even on a rainy or windy day.



The open space with high ceilings is impressive. There is also a detailed diorama of the Daisetsuzan Mountains.

You can see displays of Hokkaido animals such as the Ezo deer and the red fox.



#### Visit Website

The website introduces the plants, animals, geology, and culture of Asahidake and Daisetsuzan National Park. It also explains mountain manners and offers information on nature events and guided observation programs.

Asahidake Visitor Center  
[www.asahidake-vc-2291.jp](http://www.asahidake-vc-2291.jp)



# Five Ways to Explore Higashikawa

If you want to visit Higashikawa, here are five ideas for how to enjoy your time. Each small trip lets you experience something special about this town. Enjoy moments that you cannot find anywhere else.



## liko

This space used to be a small cram school. Now it is a café that focuses on craft chocolate and take-out food. You can enjoy a smoothie on the terrace, which was made from the old parking area, while feeling the pleasant breeze.

[Five Ways to Explore Higashikawa]

## Visit Renovated Cafes



## HARU Kitchen

This café uses a building that was originally designed as a café. The slightly retro design matches the warm interior. Many people love the calm atmosphere and the taste of the food. Nature surrounds the café, and you can even see wild birds through the windows.



## Hospitality and care for old things

Higashikawa has many cafés. One of the reasons may be that the town develops slowly and carefully. People who dreamed of serving good tea and food came here, attracted by the clean water from the Daisetsuzan Mountains. Old buildings were also kept in good condition. Because of

these things, the town naturally became a place with many unique cafés. People here take good care not only of buildings but also of food, scenery, and daily life. This attitude gives each café a special atmosphere. Walking around and visiting these cafés is one of the best ways to enjoy Higashikawa.



## Wednesday Cafe & Bake

This building was once a storage warehouse for the local farmers' co-op. The strong cinder block walls are kept visible, and the use of wood inside gives the café a warm, old-American style.

## ON THE TABLE

This building used to be the town's fire station. Today, the second floor is ON THE TABLE, and the first floor is a boutique called "Less." There are no signs of the old fire station inside, but the exterior still shows a mix of old charm and modern style.





At “Daisetsu Asahidake Gensui,” near Lake Chubetsu, you can see the natural spring where underground water from Asahidake comes to the surface. A water-drawing spot is located right beside it, so visitors can collect the fresh spring water.

### Paddling on the water in the early morning

Summer in Hokkaido, at this northern latitude, becomes light as early as 4 a.m., and by 5 a.m. you can already go outside. Before work, before breakfast, some people enjoy a short adventure in the calm morning. This relaxing lifestyle is possible because everyday life here moves at a gentle pace, and because summer daylight lasts for many hours. Even the sunrise time is very different from mainland Japan. To help visitors enjoy this special summer, local guides in Higashikawa offer water-activity tours in July and August, when the cool water feels pleasant. If you are interested, please contact the Tourism Association.



Around Higashikawa

[Five Ways to Explore Higashikawa]

## 02 Enjoy Water and Nature

Trips

### Touch the water from the mountains, play with the water from the mountains

Lake Chubetsu is a 20-minute drive from town and is a favorite relaxation spot for locals. The calm lake, with almost no current, is perfect for water activities such as canoeing and stand-up paddleboarding (SUP). On summer mornings, you can enjoy paddling on the quiet water while feeling Hokkaido’s refreshing breeze. When you look up from the lake, you

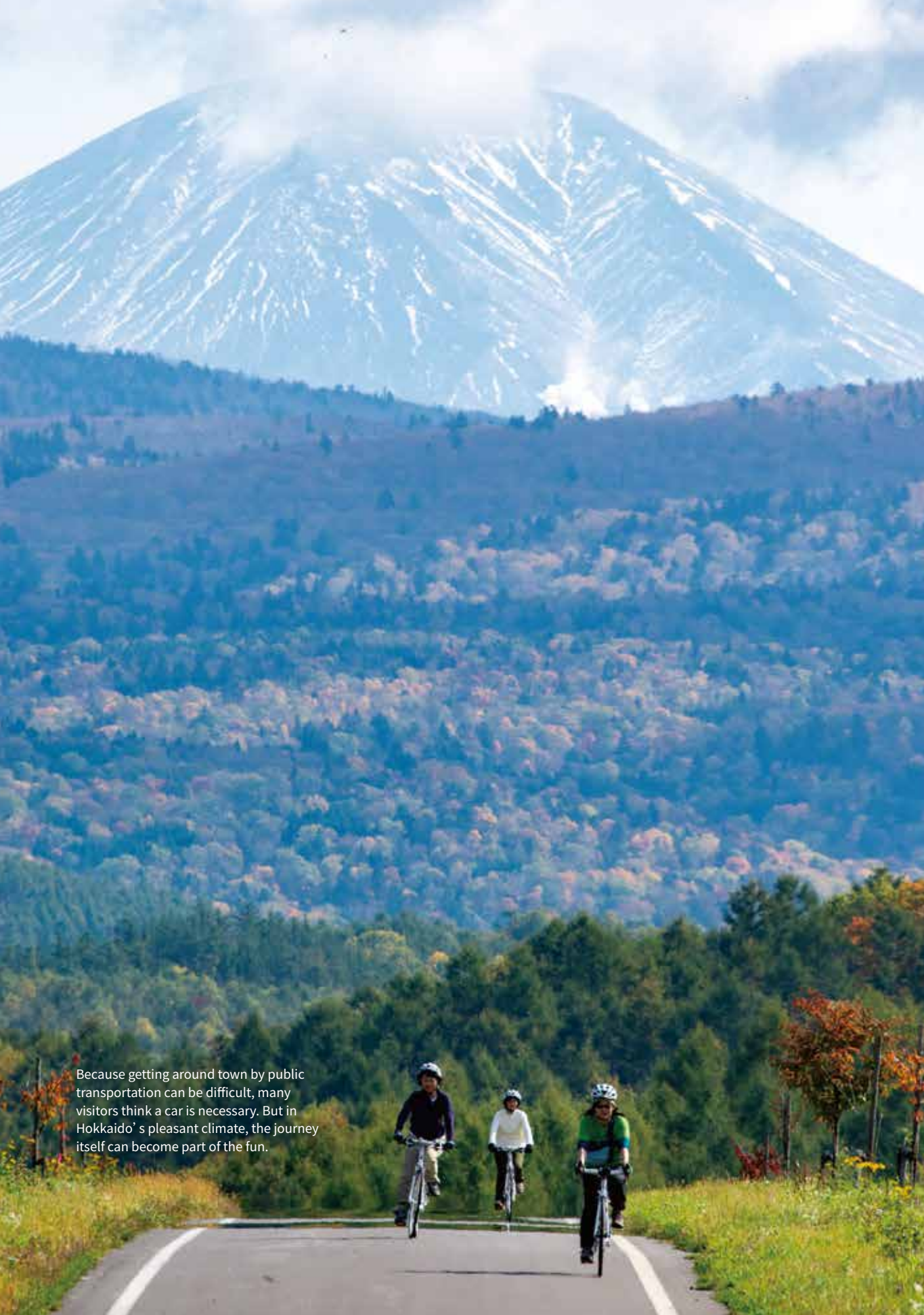
see the grand shape of Asahidake. The water you drink at home and the water beneath your board all come from that same mountain. Thinking about this connection, you can enjoy being close to both water and nature. Spend time on the lake while the morning sunlight is still gentle. When the sun rises higher, you can move to the shaded forests around the lake or

visit Kitoushi Forest Park in town for a quiet rest under the trees. You may discover a new way of enjoying summer, not only touching the water during the warm afternoon, but experiencing nature from early morning. You might find yourself thinking, “So this is what real summertime feels like.”

### Animals and plants you may meet in the dappled forest light

Top / Ezo chipmunk: Found not only in low mountain forests but also in high-elevation areas such as Asahidake. Bottom / Ezo Marsh-marigold: A flower often seen near water from spring to summer. Right / Great spotted woodpecker: A medium-sized woodpecker that can be seen throughout the year.





Because getting around town by public transportation can be difficult, many visitors think a car is necessary. But in Hokkaido's pleasant climate, the journey itself can become part of the fun.



Bicycles can be rented at the roadside station "Michikusa-kan." In early May, you can even cycle through rows of cherry blossoms in the Kitoushi area.

Around Higashikawa  
03  
Trips

[Five Ways to Explore Higashikawa]

## Go Anywhere on Your Own Two Feet

### A small but important partner for a free and flexible day

If you want to explore many places in Higashikawa, a bicycle is the perfect choice. Except for the mountain area around Asahidake, the whole town is almost completely flat. With a modern bike that has gears, you can easily visit cafés, craft studios, and any place you like, all at your own pace. And the ride itself feels wonderful. There are long, straight roads with very few cars, and the wide Hokkaido sky creates a feeling of great openness. Cycling lets you discover scenery and moments you would miss in a car. Why not set off on a small journey around town to enjoy these special experiences?



### There are many places to stop along the way

Left / In the Kitoushi Forest, you can enjoy outdoor activities such as camping and barbecuing.  
Top / Some energetic cyclists even ride all the way to the Asahidake Ropeway station.  
Bottom / The Higashikawa History Museum, located in the former town hall building, has a charming retro atmosphere.

## Brilliant reds and early snow at Asahidake, autumn colors and the first snowfall arrive in September

The autumn leaves on Asahidake look different from the typical image many people have from mainland Japan. In the high alpine zone, the plants that turn color are mainly low shrubs such as Chinguruma and Urajiro-nanakamado. Because these plants are short, the patches of red and orange appear close to the ground, creating small islands of color across the green slopes.

From mid-September, bright red and orange tones start to appear like a mosaic on a green carpet. The colors are so vivid that many visitors let out a small gasp of surprise. Around the same time, Asahidake also receives its first snowfall. If you are lucky, you may see the mountain covered in fresh white snow under a deep blue sky. While the foot of the mountain still feels like summer, Asahidake welcomes one of the earliest autumns in Japan.

### Asahidake and the fall colors of Kagamiike Pond

Kagamiike Pond is located in the “Sugatami Area” at about 1,600 meters. This is above the tree line, so large trees do not grow here. Instead, the low shrubs covering the ground change color, bringing warm tones to the high-mountain landscape.



### Northern autumn colors: patterns of red and yellow

The green dwarf pine (haimatsu) spreads across the slopes like a soft blanket. Among them, the bright red Urajiro-nanakamado stands out sharply. Because this area is above the tree line, you can enjoy the unique beauty of shrub-level autumn colors that look almost like patterns painted on the ground.

### The soft beauty of autumn cotton-like seeds

Chinguruma is one of the symbolic alpine plants of Mt. Asahidake. In early summer it creates large fields of small white flowers. In autumn, the flowers turn into long, silky seed heads that sway gently in the wind.



### The contrast of frost against golden leaves

By late September, autumn is in full swing. The seed heads of Chinguruma begin to fall, and frost forms on the edges of its leaves. This frosty outline lasts only for a short moment before the sun rises, one of the quiet, beautiful scenes of early autumn.

### The first snow on Asahidake: a slow shift toward winter

While many parts of Japan still talk about lingering summer heat, Asahidake is already covered with its first snow. Under the blue sky, the colors of snow, autumn leaves, and the mountain all blend together. Autumn here is a season filled with rich, vivid color.





### Enjoying the natural mountains

Some visitors explore Asahidake on backcountry skis. After taking the ropeway, they hike across the snow, reading the terrain and choosing the slopes they want to ride. If you're interested, it's best to join a guided tour run by experienced local guides.

### Powder season lasts until April

Early in the season, fresh snow falls almost every day—often making every run feel like a powder day. Mid-winter can bring harsh weather, but conditions become more stable in March. Even in April, you can still enjoy the kind of dry, fluffy powder shown in the photo.

Around  
Higashikawa

[Five Ways to Explore Higashikawa]

05

## Powder Snow Is a Way of Life

Trips

### Snow like no other

Mt. Asahidake, the highest peak in Hokkaido, sits right in the path of winter winds. Because Higashikawa is inland, the snow here contains very little moisture. The result is incredibly light, dry powder snow that many skiers say is the best of their lives.

With the ropeway, you can easily reach slopes covered in this perfect powder. It's no surprise that snow lovers from around the world are drawn to Asahidake. Some people even move to Higashikawa just to live close to this snow. For them, powder

truly is a way of life. If you enjoy skiing or snowboarding, please visit in winter. Exceptional, feather-light powder snow is waiting for you.

### Wildlife and winter scenery

Top / Ezo Dwarf Flying Squirrel: Lives in the forests and can be seen resting on branches even in mid-winter. Bottom / Ezo Snow Hare: Another forest animal, sometimes it darts across the slope right in front of you. Right / Tokachi Mountain Range at Sunset: Winter's clear air lets you see mountain peaks over 30 km away.



Even on a Rainy Day!

# 3 Places to Visit

## Michinoeki (Roadside Station) Higashikawa “Michikusakan”

Michikusakan serves as a major hub for travelers in Higashikawa. It’s a convenient rest stop for those arriving by car, and because a bus stop is attached, it also functions as a key point for local transportation. Inside, you’ll find a wide selection of local products, including Higashikawa-grown rice, vegetables, processed foods, sweets, honey, crafts, and handmade goods. It’s also the best place to pick up souvenirs related to the town. The Higashikawa Tourism Association is located here as well, so you can get all the information you need.



**DATA**

**HOURS** 9:00–18:00 (9:00–17:00 from Nov–Mar)  
**CLOSED** New Year holidays (Dec 31–Jan 4)  
 ☎ 0166-68-4777  
 📍 michikusakan | 📍 michikusakan  
 🌐 www.welcome-higashikawa.jp/michikusa





A number of products display the name of the producer, including vegetables, beans, and rice. Sweets, honey, craft items, and handmade accessories are also neatly arranged on the shelves.



Michikusakan also offers rental bicycles, from mont-bell’s sports bikes to fat bikes that can handle snow and muddy roads.



Hand-drawn tourist maps featuring popular shops in Higashikawa are especially popular. Pamphlets covering many kinds of local information are also available.



Left / “Kitoushi” wine made from grapes grown at the foot of Mt. Kitoushi, and “Higashikawa Ale,” first released in 2020.  
 Right / Several varieties of locally grown rice, each with its own unique flavor.



Upper left / Wood vinegar made exclusively from broadleaf trees grown in Higashikawa. Ideal for antibacterial use, deodorizing, and pest control.  
 Upper right / A specialty unique to café-loving Higashikawa—coffee beans inspired by Mt. Asahidake, offering a clean, refreshing flavor.  
 Lower left / Rapidly gaining fans! Michikusakan’s signature soft-serve ice cream features a double taste: rich milk on the top half and light milk on the bottom half.  
 Lower right / Cute, animal-themed T-shirts featuring creatures you can spot around town are also available.


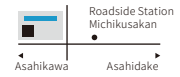
## Higashikawa Community Complex

### Centpure I

This building was once Higashikawa Elementary School. Today, it has been renovated into a community space with galleries, a lounge, and a café. On the second floor is Japan’s first public Japanese-language school, the Higashikawa Japanese Language School, where students from many countries come to learn Japanese.

**DATA**

**HOURS** 8:30–21:00  
 ☎ 0166-82-2111  
 🌐 higashikawa-town.jp/centpure 1-1-1, Kitamachi (Town Center)


As befits a “Town of Photography,” vintage cameras are displayed in the lounge.



The lounge features a wood-burning stove and Asahikawa-made furniture, offering visitors the chance to experience high-quality craftsmanship in everyday life.



The original school building was constructed in 1961. Its renovation allows the space to continue serving as a place of learning.



The gallery includes a permanent exhibition centered on chairs.

On the first floor, the “Multicultural Exchange Room” is open to everyone. Here you’ll find displays and materials showing the cultures and daily lives of international students living in Higashikawa.



## Higashikawa Community Complex

### Centpure II

Centpure II is centered around a library with more than 50,000 books, along with exhibits on photography, furniture, and local culture. Its collection related to the Daisetsuzan Mountain Range is especially impressive.

**DATA**

**HOURS** 9:00–21:00  
**CLOSED** New Year holidays (Dec 31–Jan 5)  
 ☎ 0166-82-2111  
 🌐 higashikawa-town.jp/centpure 1-1-2, Kitamachi (Town Center)





Books related to Daisetsuzan National Park are stored as the “Daisetsuzan Archives,” alongside a wide range of children’s books and popular fiction.

Crafts, furniture, and art exhibitions are also held in the entrance hall.



Seasonal and themed book displays are arranged throughout the year.

Window-side seats with excellent natural light are perfect for sitting alone and getting lost in a book.



Depending on the season, outdoor exhibitions—such as photography displays—are also held.

At Stations and Airports, Too!

Stores Where You Can Discover Higashikawa

## HIGASHIKAWA MEETS

“Higashikawa Meets” is the place where you can discover the culture of Higashikawa through local crafts, delicious foods, drinks, and coffee. You’ll also find many souvenirs that make perfect gifts. In addition to its main location at Centpure II in town, shops are also open at Asahikawa Station and Asahikawa Airport, ideal for travelers.



Available Online Anytime

HIGASHIKAWA MEETS

Online Shop

Wherever you live in Japan, you can stay connected to Higashikawa through the online shop.

Scan the QR code to visit the website

[higashikawa-meets.com](http://higashikawa-meets.com)



HIGASHIKAWA MEETS

### Asahikawa Airport Store



The airport store focuses on items that are easy to take home as souvenirs.

Located inside Asahikawa Airport, this shop is perfect for choosing souvenirs before your flight. You can pick up something special to remember your trip.

**DATA**

**HOURS** 7:55–20:00 (hours may change depending on flight schedules)

☎ 0166-83-2337 (Airport Lilas)

[Airport Lilas, 2F, Asahikawa Airport Terminal](#)



Popular choices include long-lasting foods such as coffee and honey.

HIGASHIKAWA MEETS

### Centpure II



A spacious store filled with items that showcase the charm of Higashikawa, just like a local specialties fair.

Located inside Centpure II in central Higashikawa, this is the flagship store with the widest selection. Here you’ll find crafts, books, food items, and even furniture, everything that represents Higashikawa.



A major highlight is the selection of wooden crafts and books related to the Daisetsuzan.

**DATA**

**HOURS** 10:00–17:00

**CLOSED** New Year holidays (Dec 31–Jan 5)

☎ 0166-82-2111 @ [higashikawa.meets](#)

[Centpure II, 1-1-2, Kitamachi \(Town Center\)](#)

HIGASHIKAWA MEETS

### Asahikawa Station Store

The shop has become a popular place for travelers to discover Higashikawa through its products. “yoshinori coffee,” a Higashikawa-based coffee shop, is also located inside.



It also introduces Higashikawa’s woodworking culture.

**DATA**

**HOURS** 7:00–21:00

☎ 0166-26-5575 🐦 [HKmeets\\_shop](#)

[1F Hotel Wing International Asahikawa Ekimae, 3112 Miyashita-dori 7-chome, Asahikawa \(across from AEON Mall Asahikawa Ekimae\)](#)



Arriving in Asahikawa? Start with a relaxing cup of specialty coffee.



## A Year in Higashikawa

Higashikawa Town is full of events and attractions throughout the year. Here is a guide to what you can experience in each season, and when to visit.

### Main Events

- ▶ **Jan** ● Higashikawa Ice Festival
- ▶ **Feb** ● Peak season for winter activities
- ▶ **Mar** ● Court Asahikawa Country Club opens  
● Kitoushi Park Golf Course opens
- ▶ **Apr** ● Seven-Colored Fountain opens (until Oct)  
● Daisetsuzan Asahidake Spring Water Trail opens (until Oct)
- ▶ **May** ● Kurashi Tanoshiku Festival (Lifestyle Festival)  
● Cherry blossoms at Kitoushi Forest  
● Single cherry tree in Yusui Park blooms  
● Hagoromo Falls walking trail opens
- ▶ **Jun** ● Mt. Asahidake Opening Ceremony  
● Asahidake Mountain Festival (Nupuri Kor Kamuy Nomi)
- ▶ **Jul** ● National High School Photography Championship (Shashin-Koshien)  
● International High School Photo Exchange Festival  
● International Photography Festival
- ▶ **Aug** ● Dontokoi Festival (Summer Festival)  
● Hagoromo Music Festival  
● Higashikawa Shrine Festival  
● Daisetsuzan Asahidake SEA TO SUMMIT
- ▶ **Sep** ● Kurashi Tanoshiku Festival (Lifestyle Festival)  
● New Rice Campaign  
● First snowfall on Mt. Asahidake  
● Autumn leaves at Mt. Asahidake (best season)
- ▶ **Oct** ● Autumn leaves at Tenninkyo Gorge  
● Autumn leaves at Lake Chubetsu
- ▶ **Nov** ● Asahidake Cross-Country Ski Course opens
- ▶ **Dec** ● Canmore Ski Village opens  
● Mt. Asahidake ski season begins

For details about each event, please check the official [Higashikawa Town website](#).



May / Cherry blossom avenue at Kitoushi Forest



May / Spring arrives at Mt. Asahidake in late May



Jul / Chinguruma flowers at Susoaidaira, Mt. Asahidake



Sep / Mt. Asahidake colored by Japan’s earliest autumn leaves



Jul / Shashin-Koshien participants creating their work



Feb / Experience real dry powder snow on Mt. Asahidake



Jan / A snowshoe walk to the steam vents

### Climate and Temperatures

This chart shows average temperatures and climate conditions in Higashikawa. Temperatures on Mt. Asahidake are usually 5–10°C lower than shown.

**Jan** -4.0°C / -13.3°C

Wet towels freeze solid outdoors.

**May** 18.1°C / 5.9°C

Fresh green leaves burst out all at once. Mountain snow melts rapidly.

**Sep** 21.5°C / 10.8°C

Snow falls in the mountains, and autumn leaves peak on Mt. Asahidake.

**Feb** -2.7°C / -12.8°C

Midwinter season. Harsh, yet beautifully clear scenery.

**Jun** 22.4°C / 11.4°C

Comfortable weather with dry air and refreshing breezes.

**Oct** 14.2°C / 4.0°C

Rice harvest season. Autumn colors spread through town.

**Mar** 2.1°C / -7.6°C

Snow begins to melt. Butterbur sprouts appear late in the month.

**Jul** 25.9°C / 15.8°C

The start of a short summer with strong sunshine.

**Nov** 5.8°C / -1.9°C

Winter tires become essential on mountain roads.

**Apr** 10.3°C / -0.6°C

Signs of spring emerge, but snowfall may still occur in the mountains.

**Aug** 26.0°C / 16.1°C

Hot days occur, but evenings are cool.

**Dec** -1.5°C / -9.2°C

Ski resorts open, and full winter begins.

## Wednesday Cafe & Bake

Simple, old-style café in a renovated warehouse



The café latte uses authentic espresso. Canelés come in different flavors, such as chocolate and fig.

### Relax with a carefully made latte and a canelé

The café is inside a renovated warehouse that used to belong to the local agricultural cooperative. The space feels classic, calm, and comfortable.

The menu includes more than 10 kinds of hand-drip coffee, as well as a large lunch plate. Their French toast, served only from 15:00 to 17:00, is also very popular. They are also known for their canelé, a French baked sweet made from rice flour — still rare in Northern Hokkaido. Seasonal lattes and smoothies appear throughout the year, so there is always something new to enjoy.



**DATA**

**HOURS** 11:00–17:00 **CLOSED** Thu

☎ 0166-85-6283

f wednesday.cafeandbake

@ wednesday\_cafeandbake

Higashi 8-go, Kita 1  
(5.4 km from the town center)



Left / The balanced mix of vintage details and simple décor creates a very relaxing atmosphere.

Middle / Coffee beans and sweets are available for take-out. They also sell original cups and other small items, which are perfect as souvenirs.

Right / Owner and barista Mr. Saito named the café after “Wednesday,” which used to be his day off, a day he could spend doing what he loved.

## yoshinori coffee

Unique flavors and aromas from a specialty coffee bean shop

This is a specialty coffee bean shop with a small drink-in space. You can buy specialty coffee beans, and also enjoy a cup of coffee with bright acidity and rich aroma. Their coffee is brewed using the pure water of Higashikawa. We recommend taking your drink outside and enjoying it while looking at the Daisetsuzan Mountains.

### DATA

**HOURS** 10:00–18:00

**CLOSED** Wed and Thu

☎ 0166-56-0099

f yoshinoricoffee

@ yoshinoricoffee

🌐 www.yoshinoricoffee.com



Enjoy the great scenery with a take-out cup—try their hot Coffee or affogato.



Left / When you order at the shop, you can taste the beans in the best brewing style.

Middle / The shop stands among rice fields. A small sign marks the spot, and the view of Daisetsuzan from the grounds is outstanding.

Right / Coffee beans, cups, and many coffee goods are available. Indoor seating is also provided, so you can relax even on rainy days.

## Topeni COFFEE STAND

House-roasted coffee and muffins with a new twist

Located on the outskirts of Higashikawa, this shop offers muffins and house-roasted coffee. The okara muffins are made with soy pulp from “Hirata Tofu Shop” in town. They come in many flavors, such as chocolate, blueberry, caramel nuts, and more. Besides aromatic, house-roasted coffee, you can also enjoy craft beer.

### DATA

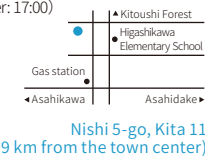
**HOURS** 11:00–16:00 (summer: 17:00)

**CLOSED** Mon and Wed  
(open daily in summer)

☎ 0166-73-9313

@ topenicoffeeand59

🌐 kaedecafe59.wixsite.com/topeni



The muffins, perfect with coffee, come in flavors like blueberry, chocolate, matcha, and fig.



Left / The shop mainly offers take-out. Original craft beer is also sold at the counter.

Middle / All coffee beans are roasted in-house. They offer original blends as well as single-origin beans.

Right / There are always 6-7 types of muffins available. A three-piece gift box makes a great souvenir.

## Chinese Tea, Rice Porridge, and Dim Sum Okuizumi

A new meeting between water, rice, and a new home



Chinese tea is poured little by little from a pot into a cup. The careful brewing process reveals the tea's rich aroma and deep flavor.

### Enjoy quiet moments with authentic Chinese tea

A well-loved restaurant from Sapporo, famous for its fragrant Chinese tea and gentle-tasting rice porridge, has moved to Higashikawa. The reason for relocating was simple: the town's high-quality water and the peaceful atmosphere, which allows guests to truly savor tea and porridge at their own pace. Okuizumi avoids the busy lunch hours to create a calm, restful time for visitors. That thoughtful approach shapes the atmosphere inside, where you can enjoy a quiet, mature space. While learning how to appreciate Chinese tea, you may discover new flavors and new sensations.

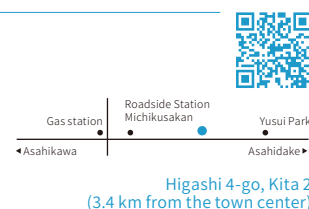
#### DATA

**HOURS** 7:00 (winter: 8:00)–13:00 (LO 12:00)

**CLOSED** Tue and Wed

☎ 0166-56-0280 @ okuizumi\_s

🏠 okuizumi.tumblr.com



Left / A medium-sized Chinese rice porridge and four boiled dumplings. The dishes are thoughtfully prepared to complement the Chinese tea.  
Middle / From the window seats, you can see rice fields and a view that is truly Higashikawa. Daisetsuzan Mountains. Enjoy a peaceful moment with a view that is truly Higashikawa.  
Right / A simple, elegant interior without unnecessary decoration. The quiet, almost library-like atmosphere and the gentle service create a sense of calm.

## Genmai Omusubi Chamise

Creative onigiri that let you enjoy  
the true flavor of rice

This is a specialty shop for onigiri made with Higashikawa rice. You can choose from many original flavors, and the rice is shaped just right, so it softly falls apart in your mouth. Drinks that pair well with onigiri are also available in the shop. Opening at 7:30 a.m., it is very popular with people heading out for outdoor activities.

#### DATA

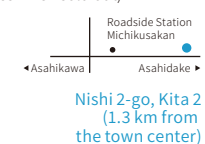
**HOURS** Tue, Wed, Fri 7:30–9:00

Thu, Sat, Sun 7:30–14:00 (closes when sold out)

**CLOSED** Mon (open if a public holiday, closed the following day) and on irregular holidays

☎ 0166-82-3887

@ chamise\_higashikawa



Walnut miso, fried soft-boiled egg★, black beans with black rice, brown-rice koji chicken★, and salted salmon.  
★Available only on weekends and holidays.



Left / So many tempting choices that many visitors come back again and again.  
Middle / Mainly takeout style. Enjoy them at a scenic spot nearby.  
Right / The shop opens early in the morning but closes once sold out. Visit as early as possible.

## Miyazaki Tofu Shop

Respecting natural ingredients  
while creating new flavors

Founded in 1927, this tofu shop has continued to make tofu by hand using traditional methods. Its tofu is made with spring water from the Daisetsuzan mountains and Hokkaido-grown soybeans, and has long been loved by local residents. Our signature momen-tofu features the distinctive natural sweetness of soybeans. Whether enjoyed chilled on its own or used in cooking, it lets you savor its pure, natural umami.

#### DATA

**HOURS** 9:00–17:00

**CLOSED** Wed (open on holidays)

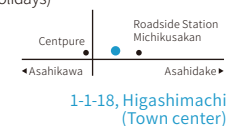
and irregular days

☎ 0166-82-2543

f tofushopmiyazaki

@ miyazakitofuten

🏠 miyazakitofu.com



The only tofu we sell is momen-tofu. It has a satisfyingly substantial weight and a firm bite, and is loved as a familiar, local flavor of the town.



Left / Ganmodoki made with momen-tofu and Hokkaido-grown yamaimo (Japanese mountain yam). It's best enjoyed simmered in a savory broth.  
Middle / The fourth-generation owner runs the shop. New ideas, such as soy milk soft-serve ice cream, are introduced one after another.  
Right / Bite-sized donuts made with tofu and okara. Soft, gentle, and comforting.

## ON THE TABLE

Beloved not only as a café but also as a cozy local tavern



The most popular dish is the Hamburg Steak with Grilled Vegetables set. Napolitan and the Pork Ginger Set are also recommended.

### Hearty dishes and a wine selection that delights even enthusiasts

Retro yet modern in atmosphere, ON THE TABLE is one of the signature spots where you can enjoy delicious food and drinks in a relaxed, Higashikawa style. For lunch, the iron-skillet Napolitan, hamburg steak, and other classic Western dishes are especially popular. Their nostalgic presentation, combined with carefully selected ingredients and the chef's attention to detail, keeps people coming back. On weekend evenings, the restaurant shifts into a casual bistro, serving French-inspired small plates alongside a thoughtfully curated selection of natural wines. Guests can choose from a wide range of bottles, each accompanied by a short explanation.

#### DATA

**HOURS** Lunch 11:30–15:00, Café 15:00–17:00, Tavern (Fri–Sun) 17:00–23:00  
**CLOSED** Wed and 1st & 3rd Tue  
 ☎ 080-4040-7581  
 f ON THE TABLE @ on\_the\_table2012

2F, 1-1-6, Minamimachi (Town center)



Left / The nostalgic interior is another highlight. Hand-painted lettering on the entrance glass displays the shop's concept: "Café, Diner, Tavern."  
 Middle / Located on the second floor, the shop is housed in an old building filled with the scent of conifer wood. Warm wooden tables and a variety of chair designs give the space a cozy charm.  
 Right / The extensive lineup of natural wines is a major draw. Each bottle comes with a description, allowing guests to choose exactly the one they want.

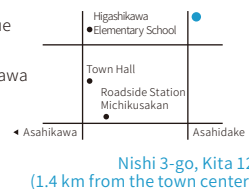
## TamJam Jam & Café

Popular for lunch made with local ingredients

TamJam is a café and jam shop offering additive-free jams made from ingredients sourced in Higashikawa and the surrounding area. Meals are available all day, making it a convenient choice even for a late lunch. Their hamburg steak and pasta dishes are especially well loved.

#### DATA

**HOURS** 11:00–18:00  
**CLOSED** Mon and Tue  
 ☎ 0166-67-2729  
 @ tamjam\_higashikawa



A lunch menu featuring local specialties. The "Michiizakura Sake Lees Cream Spaghetti Set" is one of the most popular dishes.



A relaxing kids' space where children can play with their shoes off—perfect for families with young children.

## Haru Kitchen

A little village bistro fills you with happiness

Known for its generous lunch portions, Haru Kitchen offers a signature smoked chicken leg plate. Seasonal items (Apr–Oct) include Hokkaido-inspired specialties like venison curry and venison hamburg steak. The restaurant also operates its own venison processing facility, allowing them to offer freshly handled venison for sale in addition to serving it in their dishes.

#### DATA

**HOURS** Café (Apr–Oct) 11:30–15:00 (LO 14:00)  
**CLOSED** Mon, Tue and Wed  
 ☎ 090-6992-0131  
 f harukitchen.higashikawa



The "Hearty Smoked Chicken Lunch," prepared over more than ten days.



Left / The warm wooden interior creates a gentle, welcoming atmosphere. Small goods and accessories are also available for purchase.  
 Middle / Decor throughout the shop reflects Hokkaido's natural world—deer, wild birds, and scenes of fly-fishing.  
 Right / The owner runs the entire restaurant alone and even goes hunting during winter.

## Natural Yeast Steamed Bread Sitoa

Seasonal flavors and new creations all year round

Sitoa is a specialty shop offering steamed breads made with natural yeast, known for their soft, springy texture created through long, low-temperature fermentation. From simple plain dough that lets you enjoy the natural flavor, to sweet-tart Berry Berry Cream Cheese, to savory Kinpira Mayonnaise, more than 20 varieties line the shelves in neat rows.



Plain, Matcha & Beans, Berry Berry Cream Cheese, and many more, the selection is surprisingly extensive.

DATA

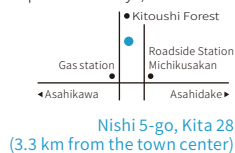
HOURS 10:30–16:00 (closes when sold out)

CLOSED Tue–Thu (open on public holidays)

☎ 0166-82-2383

f sitoa.mushipan

@ sitoa.mushipan



Left / New seasonal varieties appear throughout the year, adding to the fun.  
Middle / Their unique dough is made from Hokkaido wheat, salt, beet sugar, and natural yeast.  
Right / The owners were drawn to the excellent local water and the richness of Higashikawa's natural environment.

## natsu café

A relaxed restaurant café that feels just like Grandma's house

This cozy café has no pretension at all, stepping inside feels like visiting your grandmother's home. The generous portions are part of its charm. Their signature dish, the "Sara-bāgu," features a hamburger patty topped with rice. The servings are big, so it's best to come hungry.



Shown here is the "Cheese & Egg Sara-bāgu" with extra toppings.

DATA

HOURS 11:30–14:00

(closes when hamburger patties run out)

CLOSED Tue, Fri and on irregular holidays

☎ 0166-74-8175



Left / A warm, welcoming interior decorated with children's drawings, each seat has its own personality.  
Middle / Small dolls, plates, and other objects express a playful, homey spirit throughout the shop.  
Right / Even the signboard, along with the building itself, reflects the café's relaxed and unpretentious atmosphere.

## Tengetsuan

Sharing the richness of the Daisetsuzan area through sweets

Tengetsuan is a pastry shop that makes the most of Higashikawa's natural bounty, offering treats such as rice-flour chiffon cakes. Their fresh cream, especially popular among regulars is exceptionally delicious. Their cookies and other baked sweets also enjoy a strong following.



Rice-flour chiffon cakes made with locally grown Higashikawa rice highlight the area's rich bounty.

DATA

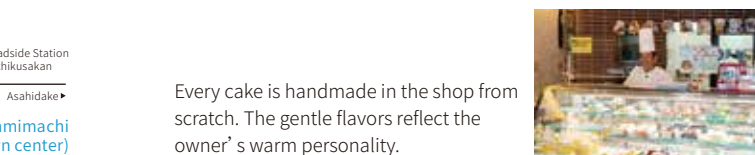
HOURS 8:30–19:30 (until 18:00 on Sun and the 4th Wed)

CLOSED 1st, 2nd, 3rd, and 5th Wed

☎ 0166-82-3004

@ tengetsuan

🌐 www.tengetsuan.com



Every cake is handmade in the shop from scratch. The gentle flavors reflect the owner's warm personality.

## PATISSERIE Harukuru

Enjoy the joy of choosing all year round

Harukuru is known for cakes that highlight seasonal ingredients with refined flavors. In addition to baked sweets, they offer an excellent selection of jams, including "Apple & Navel Orange" and "Strawberry & Raspberry," each with rich, layered taste.



Ingredients are sourced mainly from Hokkaido, with fruits gathered from across Japan. Customers appreciate the wide selection, which remains abundant even in the late afternoon.

DATA

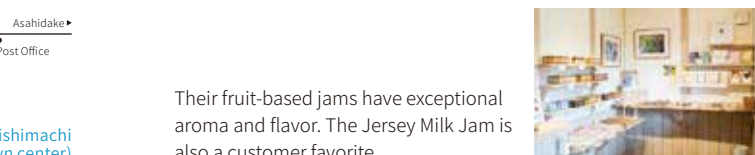
HOURS 10:00–18:00

CLOSED Sun and Mon

(may change for events)

☎ 0166-73-3421

@ harukuru\_higashikawa



Their fruit-based jams have exceptional aroma and flavor. The Jersey Milk Jam is also a customer favorite.

## Wakkaya Bagel

Bagels with a satisfyingly chewy texture

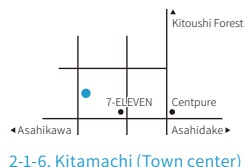
Wakkaya Bagel creates its signature chewy texture using Hokkaido-grown wheat. Alongside the classic plain bagel, the shop offers a variety of distinctive flavors such as walnut, chocolate chip, and pepper cheese.

**DATA**

**HOURS** Wed-Sat 8:00-15:00  
Sun 10:00-17:00 (closes when sold out)  
**CLOSED** Mon and Tue  
☎ 0166-67-2432 @ wakkaya\_bagel



The shop operates in a country-style stand format. All items are takeout only.



Mochi, walnut, tiramisu, caramel choco-nut, and many other flavors fill the lineup.

## & DONUT

Over 20 varieties of colorful donuts

From soft, fluffy donuts with a gentle mouth-feel to boldly crunchy varieties, this shop offers an exciting selection both in appearance and taste. On Tue, Thu, and Sat, their donuts can also be purchased at Michikusakan, Higashikawa Meets, and at Asahikawa Harete shop.

**DATA**

**HOURS** 10:30-17:00 (closes when sold out)  
**CLOSED** Mon-Thu (open on holidays)  
☎ 0166-64-6624  
f anddonut @ and\_donut



Every donut is handmade. Seasonal toppings are carefully selected and individually finished with attention to flavor.



Made with ingredients such as tofu, light brown sugar, and domestic soy milk, and fried in trans-fat-free oil—gentle on the body.

## 18 BAKERY

A rich variety that brings happiness

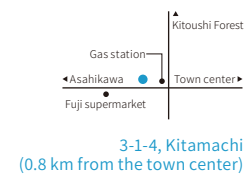
To let customers enjoy the joy of choosing, 18 Bakery bakes 60 to 70 kinds of bread daily. They also offer breads made with spelt flour, known for being less likely to trigger allergies.

**DATA**

**HOURS** 9:00-17:00 (closes when sold out)  
**CLOSED** Wed, Thu and Sun  
☎ 0166-82-3244  
@ 18bakery www.18bakery.com



New breads come out of the oven one after another, filling the U-shaped counters with fresh selections.



All the flour used is from Hokkaido. The bakery shows a deep commitment to ingredients, using six different wheat varieties depending on the type of bread.

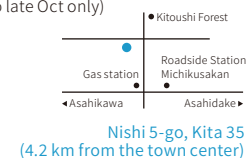
## NATURES SOFT SERVE

Searching for the true taste of soft serve

The owner is a professional mountain snowboarder who has ridden in many countries. The flavors he discovered on his travels are recreated here using Hokkaido milk. There are two kinds of soft serve: rich milk and fragrant roasted green tea. The cute topping with white chocolate is also very popular.

**DATA**

**HOURS** 11:00-17:00  
(open from mid-Apr to late Oct only)  
**CLOSED** Wed  
☎ 0166-56-6595  
f natures.softserve  
@ natures\_softserve



Two flavors are available: milk and roasted green tea. Mixed soft serve and affogato are also offered.



Left / Bright indoor seating like a sunroom. A wooden deck terrace is also available. Middle / During special events, authentic outdoor tents are sometimes set up at the shop. Right / Shinya Nakagawa and his wife, a mountain guide and professional snowboarder. They often run the shop together.

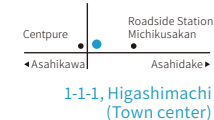
## liko

A craft chocolate shop made with real cacao beans

A popular café has reopened as a craft chocolate shop. Their signature chocolate, called “NUPRI,” is made only with carefully roasted cacao beans and Hokkaido beet sugar. The natural aroma of cacao and the clean sweetness create an exceptional taste. This is chocolate that lets you truly enjoy the flavor of cacao.

**DATA**

**HOURS** 11:30-16:00  
**CLOSED** Mon, Tue and irregular days  
☎ 0166-85-6336  
@ liko\_higashikawa



Chocolate plates with house-made dried fruit (top left), cacao granola bars (bottom left), and aged gateau chocolate (right).



Left / The popular cheeseburger pairs perfectly with Higashikawa’s local craft beer. Middle / A summer favorite. Chocolate-dipped soft serve that is rich yet refreshingly light. Right / House-made syrup drinks full of natural flavors. The taste changes with seasonal fruits.

## Izakaya Rishiri

A beloved Higashikawa classic where you can truly taste the best of the sea



An early-autumn sashimi assortment. Fresh seasonal fish offered at an approachable price—this philosophy has earned Rishiri fans from across Japan.

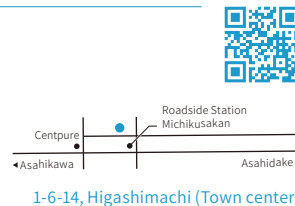
### Fresh fish gathered from three seas the Sea of Japan, the Sea of Okhotsk, and the Pacific

Originally a fish shop, Rishiri has an exceptional eye for quality seafood. Among the many dishes, the standout favorite is the Seasonal Sashimi Assortment. With 8–9 kinds of fish chosen at their peak, the platter lets you savor the full depth of fresh ocean flavor. Every simmered or grilled dish is equally impressive—people often say it’s worth flying from Tokyo just to eat here. This izakaya is a true point of pride among Higashikawa locals.

#### DATA

**HOURS** 17:00–22:00 (LO 20:30)  
**CLOSED** Sun and irregular days

☎ 0166-82-4088  
f 居酒屋Rishiri @ rishiri\_higashikawa  
🌐 www.izakaya-rishiri.com



Left / Chef Hidehito Nakatake carries on the izakaya founded by his father. His mother prepares the simmered dishes in the back kitchen.  
Middle / The clean, elegant building was designed by “Kita no Sumai Sekkeisha,” an architectural studio in Higashikawa. Its airy, refined atmosphere is part of the shop’s charm.  
Right / The counter showcases top-quality fish sourced from three seas. Enjoying these with Higashikawa’s local sake is a delightful luxury.

## Higashikawa Rakuza Sasaichi

Casual dining, day or night  
A popular spot among locals

The soba noodles are made with local buckwheat flour and carefully prepared using Higashikawa’s pure underground water. The restaurant originally started as a sushi shop, so the seafood is always fresh. Tempura soba topped with crispy Hokkaido seafood is truly outstanding. A wide variety of set meals is also available.

#### DATA

**HOURS** 11:00–14:00, 17:00–21:00

**CLOSED** Irregular

☎ 0166-82-2747

f 東川楽座 笹一

🌐 www.sasasan.com



Recently known for its delicious soba. Handmade soba served with a mini tempura rice bowl of your choice.



Left / All soba noodles are handmade. The texture is carefully adjusted depending on the season and weather.  
Middle / The dining area mainly has table seating. In addition to soba, the menu includes udon and many set meals.  
Right / A good selection of sake to pair with fresh Hokkaido seafood. Finish your meal, of course, with soba.

## Sanuki Udon Chiyuki

Feel the firmness in every bite  
Authentic handmade udon

A rare handmade udon restaurant in Hokkaido. The noodles have a firm, smooth texture, perfectly matched with a house-made broth rich in dried sardine and kelp flavor. Classic Sanuki-style dishes such as kake, kama-age, and bukkake udon are all available. A must-visit spot for true udon lovers.

#### DATA

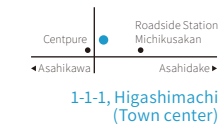
**HOURS** 11:00–14:30 (until sold out)

**CLOSED** Sun, Mon and irregular days

☎ 0166-56-3060

@ sanukiudon\_chiyuki

🌐 sanukiudonchiyuki.com



Rich broth highlights the natural sweetness of wheat. The jumbo chicken tempura bukkake udon is filling and impressive.



Left / Udon is made using both handcraft and machines. The process is adjusted to suit the weather and the quality of the wheat.  
Middle / “Atsuage Bukkake Udon” topped with thick fried tofu soaked in broth. A very satisfying dish.  
Right / A popular set: chicken tempura udon with a small pork rice bowl. Many guests come just for the pork bowl.

## Yakiniku Restaurant Bonbori

### Great meat, truly satisfying

This yakiniku restaurant has a spacious interior with semi-private tables for a relaxed feel. The warm atmosphere is enhanced by high-quality furnishings, allowing you to enjoy your meal at an easy, comfortable pace.



Warm wooden tones and high-quality Asahikawa furniture create a calm, refined interior.



3-2-16, Higashimachi  
(0.7 km from the town center)

#### DATA

**HOURS** 17:00–21:00 (LO 20:30)

**CLOSED** Irregular

☎ 0166-76-7288 📍 bonbori\_yaki29

🌐 tomos.site/bonbori



The most popular dishes include premium short rib and rib finger cuts made with Japanese beef. The menu also offers dishes such as Korean rice soup.

## Hirata Tofu Shop

### Established in 1946 A tofu shop dedicated to quality

Guided by the motto “Making every block with care,” this shop focuses on smooth and flavorful firm tofu. Yose tofu and fresh yuba are also popular, offering a rich soybean aroma and clean taste.



Silky yose tofu and fresh yuba are both customer favorites.



9-1-5, Kitamachi  
(2.5 km from the town center)

#### DATA

**HOURS** 6:00–until sold out

☎ 0166-74-3877 📍 hiratatoufuten

🌐 hirata-tofu.com



Handmade tofu using Higashikawa-grown soybeans and pure underground water. The natural sweetness and umami of soybeans stand out.

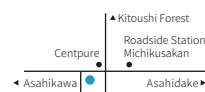
## Izakaya Taishō

### A Local Favorite with Friendly Prices

This long-standing local spot combines the best of a cozy izakaya and a casual yakiniku eatery. The retro building adds to its charm, offering a lively place to drink and enjoy a satisfying meal at easy, down-to-earth prices.



In addition to tables, there is traditional raised seating. The friendly owner creates a relaxed atmosphere where anyone can feel at ease.



1-1-9, Nishimachi  
(Town center)

#### DATA

**HOURS** 17:00–24:00

**CLOSED** Mon

☎ 0166-82-2217



The menu features familiar favorites such as short rib, hanger steak, and lamb at budget-friendly prices. You can also enjoy classics like fried chicken and sashimi.

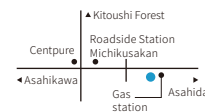
## Higashikawa Style Cafe Zen

### A café focused on local ingredients

This café is popular for its lunch made with Higashikawa rice and fresh local ingredients. On the second floor, there is a co-working space where you can relax and work while enjoying drinks from the café. A comfortable place to eat, work, and spend time.



Higashikawa Meets Zen is a food-focused antenna shop. Desserts and local souvenirs are also available.



3-3-2, Minamimachi  
(0.8 km from the town center)

#### DATA

**HOURS** 10:30–16:30 (LO 16:00)

**CLOSED** Tue and 1st, 3rd Mon

☎ 0166-74-8820

📍 cafe\_zen\_higashikawa



“Higashikawa Rice Plate” featuring local ingredients. Of course, the rice is grown in Higashikawa.

## Hirata Koji Shop

### A long-established miso maker

Founded in 1924, this traditional shop produces additive-free “Sennen Miso” using Hokkaido-grown soybeans. They also make koji using Higashikawa rice. A place to discover the foundations of Japanese flavor.



All koji is made from Higashikawa rice. Hokkaido soybeans are slowly fermented with care.



“Sennen Miso”, made only with rice, soybeans, and salt. Shio-koji and tamari sauce are also available.

#### DATA

**HOURS** 8:00–18:00

**CLOSED** Dec 31-Jan 4 and irregular days

☎ 0166-82-3301

📍 hiratakoujiten

🌐 hiratakoujiten.com



9-1-23, Nishimachi  
(2.5 km from the town center)

## Cafe & Herbs Hluboka

### A specialty shop for herb salt and herbal tea

A European-style café named after a castle in the Czech Republic. The menu offers a wide selection of herbal teas and other drinks, available for takeout. Lunch and desserts are also served.



Original herb salts, herbal teas, herb goods, and gift items are also available.



Herbal tea blends created by the owner, a certified herb instructor.

#### DATA

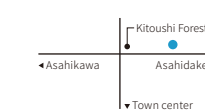
**HOURS** 11:00–17:00

**CLOSED** Tue and Wed

☎ 0166-56-7350

📍 cafe.herbs.hluboka

🌐 www.cafe-hluboka.com



1-go, Kita 44  
(6.2km from the town center)

## YAMAtune

### Designing functional socks in the great nature of Hokkaido

Based in Higashikawa, this is a specialty sock brand. The lineup includes warm wool socks for life in northern climates, winter sports socks for skiing and snowboarding, and performance socks designed for running and trail running. At the foot of the Daisetsuzan Mountains, they continue to create comfortable socks for every outdoor scene.



The wide range of sock varieties is impressive. Here, you are sure to find the perfect pair.

#### DATA

**HOURS** 10:00–18:00

**CLOSED** Thu

☎ 0166-74-6388

f yamatune.jp

@ yamatune\_jp

🌐 www.yamatune.com (0.4 km from the town center)



2-2-5, Minamimachi  
(0.4 km from the town center)

## mont-bell

### Daisetsu Higashikawa Store

#### A well-known outdoor brand located next to Michikusakan

True to Higashikawa's rich outdoor environment, the store offers more than just mountaineering gear. Bicycles, kayaks, photography equipment, and outdoor items for children are also available. A comprehensive outdoor shop with gear and wear for every kind of adventure.



The store is next to the parking area of "Michikusakan," the Higashikawa roadside station, and is a reliable stop before hiking in Daisetsuzan.

#### DATA

**HOURS** 9:00–18:00

☎ 0166-82-6120

🌐 www.montbell.jp



1-2-2, Higashimachi  
(Town center)



Left / The spacious interior stocks small camping and hiking items, as well as consumables such as gas canisters.

Middle / A multipurpose salon on the second floor hosts photo exhibitions and other cultural events.

Right / Located at the foot of Mt. Asahidake, where it stays cool even in summer, the shop carries cold-weather gear year-round.

## Less Higashikawa

### High-quality products from Japan and abroad

This boutique curates clothing and everyday items that add quiet elegance to adult life. With a focus on satisfaction in daily living, the store offers tasteful goods, furniture, and even hard-to-find books. It is filled with ideas for a rich lifestyle—one that values both comfort and enjoyment.



The spacious shop with high ceilings was renovated from a former fire station. Refined items are displayed in an interior that makes use of the building's history.

#### DATA

**HOURS** 11:00–18:00

**CLOSED** Wed

☎ 0166-73-6325

f LessHigashikawa

@ less\_higashikawa

🌐 less-style.net



1-1-6, Minamimachi  
(Town center)



Left / Leather goods and clothing of consistently high quality make this an ideal place to find gifts.

Middle / Every piece combines beautiful design with carefully selected fabrics and skilled tailoring.

Right / Items that enrich the spirit simply by being worn or used, gathered across many genres.

## Transit Higashikawa

### An outdoor shop for camping and mountaineering



Left / In summer, the focus is on traversing the Daisetsuzan range and camping; in winter, the selection shifts toward backcountry adventures.

Right / The building is a former kimono shop over 90 years old. Original Mt. Asahidake keychains are also available in-store.

Run by an active outdoor writer, the shop was opened to share the knowledge gained through years of fieldwork and reporting. Visitors are drawn by the owner's expertise, making this a trusted stop for outdoor enthusiasts.

#### DATA

**HOURS** 7:00–19:00 (Mon & Fri 9:00–15:00)

**CLOSED** Tue, Wed and Thu ☎ 0166-85-7559

f transithigashikawa @ transithigashikawa

🌐 2-2-1, Minamimachi (0.3 km from the town center)



## pavan-ti

### Clothing repair and daily goods rooted in local life



Left / Travel-inspired accessories, clothing, and fair-trade tea are also available inside.

Right / Careful handwork restores old items with renewed beauty. Even small goods are filled with warmth.

A tailoring shop that offers alterations for well-worn clothing and repairs for damaged fabric items. Reflecting the owner's care for cherished, long-loved things, the shop also carries ethnic folk crafts and handmade goods.

#### DATA

**HOURS** 11:00–18:00 **CLOSED** Mon, Tue and Wed

☎ 0166-99-0073 f pavanti2008

@ pavanti\_higashikawa 🌐 www.pavan-ti.com

1-3-2, Minamimachi (Town center)



## Exploring Higashikawa Craft

Wood, a gift from nature, shaped by human skill and ingenuity. Woodcraft is one of Higashikawa's proud local specialties. Why not visit the town's diverse and distinctive craft workshops and galleries?



### Rizomu Kobo

Handcrafted vessels created with the *nerikomi* technique



Left / One-of-a-kind tableware, each pattern impossible to reproduce twice.  
Right / Beginner-friendly pottery experiences are also available by reservation.

A pottery studio and gallery run by ceramic artists Nobuhiro and Noriko Takimoto. Their original colored clays—blue, pink, and more—combined with white clay create a unique and expressive world.

[DATA](#)

**HOURS** 10:00–17:00  
**CLOSED** Wed  
☎ 0166-82-4386  
1-go, Kita 44 (6.2 km from the town center)



### Kotan Kuru Kamui

A gallery centered on woodcarving



Left / A warm collection of works, including children's chairs.  
Right / Toys and small animal figures that preserve the feel of wood, each piece filled with affection.

Using differences in texture between wood species, the artist creates carvings of small animals, plants, and nuts. A charming collection of wooden sculptures is exhibited and sold. Advance contact is recommended before visiting.

[DATA](#)

**HOURS** Please contact in advance  
**CLOSED** Irregular  
☎ 0166-82-4304  
3-1-18, Higashimachi (0.6 km from the town center)

### Suzuki Kobo

Forest animals carved from wood



Left / The showroom is filled with adorable animals, all carrying the warmth of wood.  
Right / Clocks with peeking flying squirrels and toys modeled after squirrels—every piece is a joy to look at.

A woodcraft studio inspired by animals native to the Daisetsuzan area, such as the Ezo flying squirrel. These charming creations are also available through an online shop.

[DATA](#)

**HOURS** 10:00–17:00 **CLOSED** Irregular  
☎ 0166-82-4025  
🏠 www.suzuki-kobo.com  
Higashi 2-go, Kita 7 (6.5 km from the town center)



### R Kobo

Design shaped by the character of each piece of wood



Left / Furniture production is the main focus, with chair-and-table sets among the most popular items.  
Right / In addition to furniture, smaller items such as coasters are also available.

A furniture workshop creating completely original pieces that make the most of each tree's unique character. Chairs, tables, cabinets, and other works are displayed in the studio.

[DATA](#)

**HOURS** Please contact in advance  
☎ 0166-82-5338 📧 r\_kobo.higashikawa  
🌐 rkobo.higashikawa 🏠 www.r-kobo.net  
Higashi 3-go, Kita 21 (4.7 km from the town center)



### Kinosato AKO

Custom-made furniture designed to last, respecting the nature of wood



Left / The showroom features sturdy tables designed to be used by families for generations.  
Right / Each chair and table is crafted with careful attention to the wood's characteristics.

A custom furniture factory producing chairs and tables while highlighting the natural color and grain of each tree. Direct sales help keep prices accessible, another appealing feature.

[DATA](#)

**HOURS** 8:00–15:00 **CLOSED** Sat, Sun and public holidays  
☎ 0166-82-0888  
🏠 orderakofurniture.wixsite.com/ako2017  
Higashi 3-go, Kita 22 (4.9 km from the town center)



### T.MOTOI

Works that blend Japanese and Western aesthetics

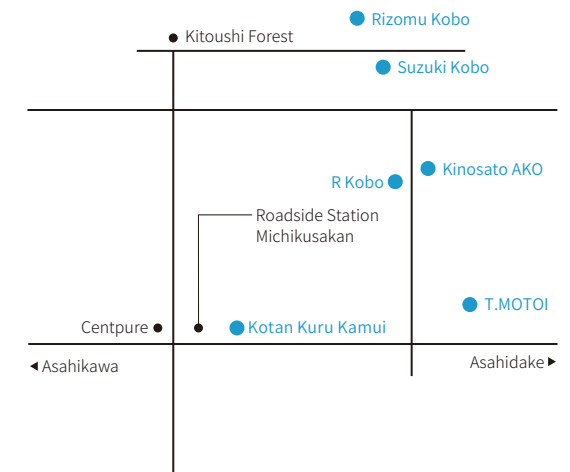


Left / The beautifully arranged showroom itself reflects refined taste.  
Right / Boys' Day and Girls' Day dolls reinterpreted with a fresh sensibility, highly regarded for their originality.

The studio of furniture maker Tsuneyoshi Motoi. With experience gained overseas, his designs combine a Japanese foundation with Western modern sensibilities. His Boys' Day dolls are especially noteworthy.

[DATA](#)

**HOURS** 10:00–17:00  
**CLOSED** Irregular ☎ 0166-82-2027  
🌐 t-motoi.jp  
Higashi 4-go, Kita 6 (3.7 km from the town center)



■ For the latest information on restaurants and retail shops, please check their social media or official websites.

# Accommodation

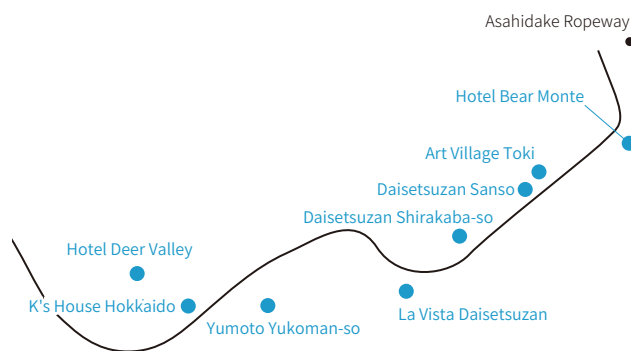
Accommodation in Higashikawa



## Asahidake Onsen



Higashikawa Town is home to two high-quality hot spring areas. One is Asahidake Onsen, located at the foot of Mt. Asahidake. Enjoy rich nature and the changing seasons at eight welcoming inns, each proud of its baths.



### Hotel Bear Monte, Asahidake Onsen

A mountain resort hotel just a three-minute walk from the ropeway. Spacious guest rooms and popular dining featuring Hokkaido meats grilled to perfection and a seasonal mountain buffet.

#### DATA

☎ 0166-97-2325  
🌐 www.bearmonte.jp



Asahidake Onsen  
(30 km from the town center)

### Art Village Toki

An exclusive inn welcoming only one group per day. Boasting a superb frontal view of Mt. Asahidake, a riverside open-air bath with free-flowing hot spring water, and carefully crafted cuisine.

#### DATA

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



Asahidake Onsen  
(30 km from the town center)

### Daisetsuzan Sanso

A mountain inn run by a warm-hearted proprietress affectionately known as the "Mother of Asahidake." Many repeat guests return for the home-style evening meals.

#### DATA

☎ 0166-97-2326  
f 大雪山荘

Asahidake Onsen  
(30 km from the town center)



### Daisetsuzan Shirakaba-so

A popular choice for skiers and snowboarders. Features a free-flowing open-air hot spring and is also available as a youth hostel.

#### DATA

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

Asahidake Onsen  
(30 km from the town center)



### La Vista Daisetsuzan

Guest rooms feature calm interiors reminiscent of European mountain hotels. A variety of baths are available, including cypress wood baths and open-air baths.

#### DATA

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

Asahidake Onsen  
(30 km from the town center)



### Yumoto Yukoman-so

A member inn of the Japan Association of Secluded Hot Spring Inns. Its atmospheric large bath can be enjoyed by day visitors, while overnight guests have access to a private bathing area.

#### DATA

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

Asahidake Onsen  
(30 km from the town center)



### K's House Hokkaido

A traveler-friendly lodge offering comfortable stays at reasonable prices. In addition to dormitories, it offers Japanese and Western-style rooms with kitchens, ideal for long-term stays.

#### DATA

☎ 0166-97-2555  
f hokkaido.kshouse.9  
@ kshousehokkaido  
🌐 kshouse.jp/hokkaido-j  
Asahidake Onsen  
(30 km from the town center)



### Hotel Deer Valley, Asahidake Onsen

Warm wooden interiors combined with attentive staff create a relaxed atmosphere unique to this small hotel.

#### DATA

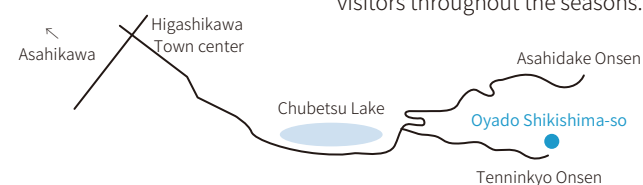
☎ 0166-97-2334  
🌐 www.deervalley.jp

Asahidake Onsen  
(30 km from the town center)



### Tenninkyō Onsen

The other hot spring area in Higashikawa Town is Tenninkyō. Known for dramatic scenery such as Hagoromo Falls cascading down steep cliffs and vibrant autumn foliage, it delights visitors throughout the seasons.



### Oyado Shikishima-so

Highly regarded for its large bath fed generously with Tenninkyō's famed golden-colored hot spring water. Creative kaiseki cuisine is also a favorite among many repeat guests.

#### DATA

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

Tenninkyō Onsen  
(27 km from the town center)



## Higashikawa Town Center

Like its cafés and craft studios, Higashikawa's accommodations are full of individuality. With clearly defined concepts, it is easy to find lodging that matches the style of stay and services you are looking for.



## Villa Nisewcorocoro



Surrounded by farmland with Mt. Asahidake in the distance, this property features multiple private rental villas set on spacious grounds typical of Hokkaido. Guests can enjoy their stay in Higashikawa while valuing privacy and a sense of personal space.

### DATA

☎ 0166-82-4747  
 f nisewcorocoro  
 a nisew-corocoro.com  
 Higashi 3-go, Kita 12 (3.7 km from the town center)



## Kitoushi Forest Cabins



Located within a nature park centered around Mt. Kitoushi, this area offers rows of private rental cabins. Each cabin accommodates 6-8 guests. Members of Higashikawa Town's shareholder program can also enjoy discounted rates.

### DATA

☎ 0166-82-2632  
 f kitoushipark  
 a www.kazokuryokoumura.jp  
 Nishi 5-go, Kita 44 (4.2 km from the town center)



## CRANE HOUSE



A traditional house renovated into a private rental accommodation. Surrounded by peaceful farmland, guests can enjoy a relaxed stay, including playing the on-site grand piano at any time they wish.

### DATA

a www.airbnb.jp/rooms/36903070

Nishi 7-go, Kita 18 (3.4 km from the town center)



## condominium andon



The maisonette-style rooms have each been uniquely designed by three different furniture workshops in Higashikawa, reflecting their individual philosophies. A stay here feels like having your own home along the journey.

### DATA

☎ 090-9510-4813  
 a andon\_higashikawa  
 a tomos.site/andon  
 3-2-14, Higashimachi (0.7 km from the town center)



## The Peak Villa Suite Hokkaido



A condominium-style facility fully equipped with a bath, toilet, kitchen, appliances, and cooking utensils. The on-site library room, housing 4,000 books, is ideal for long-term stays. Its location just a one-minute walk from a convenience store is also highly appreciated.

### DATA

☎ 070-8811-8376  
 f The Peak Villa Suite Hokkaido  
 a peakvs.jp  
 1-2-9, Kitamachi (0.5 km from the town center)



## Tabibito Yado Yuu



A B&B created by renovating a farmhouse over 50 years old. Loved by an owner who cherishes travel and nature, this well-known Higashikawa inn warmly welcomes travelers from all walks of life. Especially popular with cyclists and motorbike riders.

### DATA

☎ 0166-82-3910  
 f tabibitoyadoyuu  
 a tabibitoyado-you.com  
 Higashi 7-go, Kita 32 (8.0 km from the town center)



## P-DASH GARDEN



A guesthouse located on the outskirts of Higashikawa Town. It offers single rooms suitable for both small-group travel and business use, and can also accommodate group stays.

### DATA

☎ 0166-85-6753  
 f P-DASH GARDEN GUEST HOUSE  
 a hotel.travel.rakuten.co.jp/hinfo/84996/  
 Nishi 11-go, Kita 37 (7.4 km from the town center)



## MUSH ROOMS



This two-household-style facility can accommodate up to two groups of ten guests each. The owner is a former professional snowboarder and may head to Mt. Asahidake together with guests in winter. SUP rentals are also available in summer.

### DATA

☎ 0166-76-9472  
 f mushrooms8.3.5 a mushrooms8.3.5  
 a www.mushrooms-higashikawa.com  
 8-3-5, Nishimachi (2.5 km from the town center)



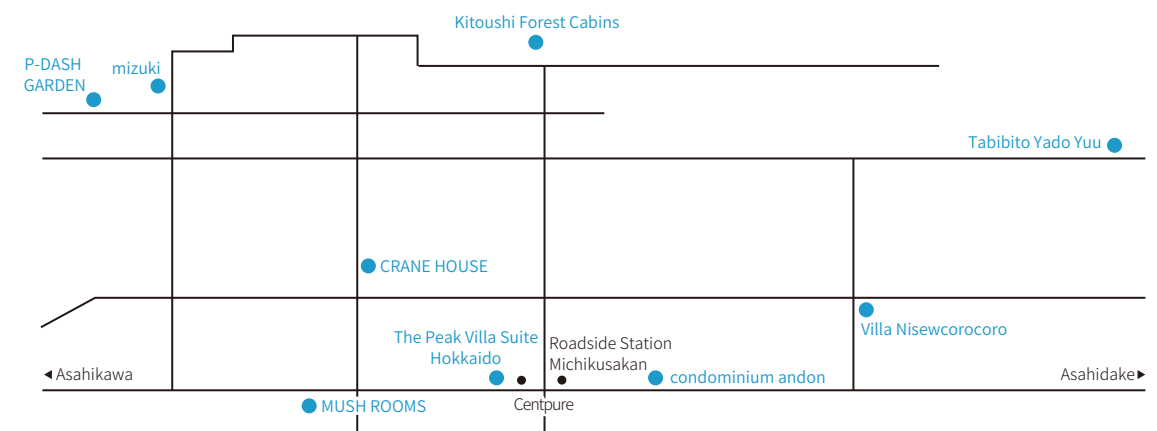
## mizuki natural villa



A private villa limited to one group per day. Created with the hope that guests will take time to reflect calmly on their future lives and lifestyles, this accommodation embodies the host's thoughtful philosophy.

### DATA

☎ 0166-73-6388  
 f mizuki a mizuki.natural.villa  
 a mizuki-natural.com  
 Kita 1-5-9 Shinei (6.8 km from the town center)



■ Some facilities may be closed temporarily depending on the season. Please contact each accommodation directly for the latest information.