

通过尽知当地应时鲜味的专业厨师合作而诞生! The "real" luxury of eating local food ingredients where it was grown

现摘现吃,这才是「真正的」奢侈 Local consumption of local food ingredients

指就地消费在地产地消地区所生产的食材。重新认识近邻区域与 饮食的关系,通过加深其关联,保护地区的农业和传统的饮食文 化、丰富的自然环境,致力于推动建设充满活力的地区性社会。 This means consuming at the location where those food prodcts were produced. This is an initiative to reflect on the relationship between local region and food and by deepening its connection to protect local farming, traditional food culture and its rich natural environment and to push forward a vibrant local community.

能够将当地产的食材制做得美味 可口, 毕竟是熟悉原材料的当地 厨师!

A person who can cook local food ingredients most deliciously is of course the local chef who has thorough knowledge of local food ingredients!







地産地消 执著的旅馆的「执著 fastidious" point The fastidious inn and

使用当地产的农产品·畜产品·水产品 Using locallly produced agricultural, livestock and fish products



除当地产的农产品·畜产品以外使用国产货(水产品除外) For those agricultural and livestock products other than those locally produced we are using domestic products. (excluding fish products)

ucts domestically produced in Japan for dients used in meals served. Please I that no flavouring or feedstuffs are adde

附带由专业厨师制订的原创食谱&菜单

Original recipe by professinal chefs and writing of menu included



为了令您在自己家里也能重现美味可口的料理,特赠 送「旅馆原创食谱」。另外,作为旅途的回忆请将 「菜单」也一并带走吧。

As a gift we will present you with "original recipe of the inn" for you to recreate the delicious dish at home. Also as a token of your trip please take home the "Japanese writing of the menu".

晚餐时, 附送酒或软饮料1瓶!

At dinner time we will provide you with a free bottle of liquor or softdrink!



为能让您更好的品尝精心制做的料理而提供的特别服 务。软饮料是果汁或乌龙茶。

This is a wonderful service, for you to have the fastidious cuisine even more deliciously. The softdrink will be either juice or Oolong Tea.

隆重推荐团体方案(自8位起)

We recomend the group plan (from 8 guests)!



吵吵嚷嚷而热闹非凡,大家一起参加的旅行快乐无比, 还会加深相互的感情。N团体旅游力求竭尽全力帮扶这 样的团体游客!

The lively trip you go with everyone is very enjoyable and friendship will deepen. N tour will fully suport such group travel!





北海道 Hokkaido 阿寒湖温泉 Akanko Onsen

新阿寒酒店香格里拉馆 New Akan Hotel Shangri-la Bldg.

/////,可从超出地面30m的露天浴场俯瞰阿寒湖,来享乐四季各不相同的景致吧。 You can look down at lake Akan from the outdoor bath 30 meters above ground and enjoy the seasonal scenery.









大量 使用于记忆运忆的 鲜原材料,是值得夸耀 的地产地消商品。 A locally produced and consumed and constanted product which we are proud of using abundance of fresh food ingredients from Hokkaido. 公鱼天妇罗

Pond Smelt Tempura 食材 (产地) /Ingredient (Producing District)
●公鱼 (北海道产) ●Pond Smelt (product of

敬请欣赏北海道产公鱼天妇罗的美味。

Please enjoy the taste of Hokkaido pond smelt tempura



arge Public Sauna

Yukata Beauty Salon

量使用了北海道的新

廣岡 紀幸 厨师长/Chief Chef

努力在发挥原材料的美味上对料 理下功夫。敬请品尝东北海道地产 地消的佳肴。

We are mindful of creating dishes bringing out the goodness of the food ingredients. Please enjoy food ingredients locally produced for local consumption of East Hokkaido.



附带馆内小卖店优惠券

A discount coupon to be used at the shop in the hotel

北海道 Hokkaido 宇登呂温泉 **Utoro Onsen**

一饭店 西馆 Shiretoko Dai-ichi Hotel West Wing.

可从东北海道最大规模的露天浴池眺望鄂霍次克海的夕阳。在旅游专家所选的前100名料理部门中连续3年获奖 From the outdoor bath which is the largest in East Hokkaido you can see the sunset of Okhotsk. We have been awarded 3 years consecutive, best 100 cuisine division, selected by travel professionals









什锦火锅 Japanese style stew cooked at the table

食材(产地)/Ingredient (Producing District)

●鲑鱼、青平鲉(鄂霍次克海产) ●Salmon, Sebastes glaucus (Product of Okhotsk)

采用鲑鱼、青平鲉等只有鄂霍次克海才有的食材,加入蟹、扇贝、蔬菜等烹制的火锅料理。 This is a pot dish using food ingredients of Okhotsk such as salmon and blue soi together with crab, scallop and vegetables.



厨师长/Chief Chef

珍惜知床产、鄂霍次克海产、北海 道产的山珍海味,在向农户、渔夫们 表示感谢的同时,有效地利用原材料 的美味,为您的到来做准备。

Taking good care of the fruits of the mountains and the sea of Shiretoko, Okhotsk and Hokkaido and being grateful to all the farmers and fishermen we are preparing dishes utilizing the goodness of food ingredients.



免费提供晨报(无报日除外)

附带2件浴衣

Free morning newspaper (only on days of publication)

北海道 Hokkaido 层云峡温泉 Sounkyo Onsen

层云阁格兰大饭店 Sounkaku Grand Hotel

以涌出量每分钟800ℓ自豪的泉量丰富的温泉和加进了大量当地食材的料理而自负的旅馆。

A hotel proud of its bubbling water-rich hot spring which boasts 800 litres springing out every minute and cuisine using abundance of local food ingredients









师长/Chief Chef

池田 義則

拘泥于当地上川产的和北海道近 海的食材.同时,努力在更加衬托出各不相同的原材料上对菜单下功

We are mindful of creating a menu which brings out the best of each food ingredients being fussy about using food ingredients from local Kamikawa and the nearby sea of Hokkaido.



●赠送每人1瓶矿泉水



北海马赛鱼汤火锅 North Sea Bouillabaisse

食材(产地)/Ingredient (Producing District)

●牡丹虾、鲑鱼、扇贝等(北海道近海产)

Peony prawns, salmon, scallop and others (Product of surrounding sea near Hokkaido) 大量使用北海道近海的鱼贝类烹制的西式火锅。是深受女士们喜爱的一道菜。

A western style pot dish using abundance of fishery products from the sea near Hokkaido. This is a dish very popular with women.









One bottle of mineral water per person

北海道 Hokkaido 定山溪温泉 Jozankei Onsen

定山溪豪景假日酒店 本馆 Jozankei View Hotel Main Building

以定山溪温泉中规模首屈一指而引以自豪的温泉酒店。疗养温泉设施等游玩内容丰富多彩。 The largest hot spring hotel in Jozankei Onsen. Plenty of fun to be had in our facilities including the spa









厨师长/Chief Chef

西野 擊

希望不断地提供令客人觉得走后 还想来的料理。

We would like to continue providing cuisine that will make the customers want to come back.





附带馆内小卖店优惠券(打折10%)

附带浴衣

A 10% discount coupon to be used at the shop in the hotel Two Yukatas per person





蟹黄风味芝士火锅 Cheese fondue of crab miso flavour 食材(产地)/Ingredient (Producing District) ●灰树花(爱别产) ●Maitake mushroom (Product of Aibetsu)

用北海道产奶酸和白葡萄酒加工成的调味汁,外加蟹肉风味的芝士火锅,味道极好。请将北海道产的食材蘸上调味汁一起品尝吧。 A fondue rich in flavor including crab with a sauce made of Hokkaido cheese and white wine. Please enjoy the food ingredients of Hokkaido by adding a sauce.

Respect for Nature WASHOKU

Variousfreshingredientsand usingtheirnaturaltastes

In 2012, Japan submitted the nomination file of "WASHOKU; Traditional Dietary Cultures of the Japanese" for inscription on the Representative List of the Intangible Cultural Heritage of UNESCO.

WASHOKU is a social practice based on an essential spirit of the Japanese, "respect for nature". It contributes to healthy life and strengthens familial and community ties.

Ingredients used in WASHOKU are diverse, fresh and available in four distinct seasons. WASHOKU requires minimum cooking and processing.



Well-balanced andhealthydiets

WASHOKU contributes to a healthy life, long life expectancy and prevention of obesity among the Japanese since it requires well-balanced and low-fat diets.

Emphasis of the beauty of nature in the presentation

The beauty of nature and changing of seasons is emphasized in the presentation of WASHOKU. Plates are decorated with leaves, flowers and bamboo, and natural motifs are represented in decoratively cut foodstuff. Decorating tables and rooms with objects matched to the season are also closely associated with WASHOKU.



Connecting to annual events

WASHOKU has developed using traditional knowledge and customs closely associated with nature and a connection to annual events. It strengthens the bonds of family and community members when they share mealtime together, appreciating nature-gifted ingredients.

Tour 株式会社農協観光 国際交流センター

〒100-6804 東京都千代田区大手町1-3-1 TEL03-6665-0008 FAX03-3216-8121

NOKYO TOURIST CORPORATION International Exchange & Marketing

1-3-1 OTEMACHI CHIYODA-KU TOKYO 100-6804 TEL 0081-3-6665-0008 FAX 0081-3-3216-8121

株式会社 農協観光 訪日外國人接待部

〒100-6804 日本国東京都千代田区大手町 1-3-1 TEL 0081-3-6665-0008 FAX 0081-3-3216-8121