

SIGNATURE TOUR

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2025 FOOD TOUR OF HOKKAIDO JAPAN

Seafood, dairy, wagyu beef, fruit and vegetables, sake and whiskey, from Michelin-starred restaurants to ramen and street food, the 2025 Food Tour of Hokkaido Japan has it all! The tour also includes many personal experiences such as cooking traditional dishes with fishermen's wives. Definitely, the Hokkaido Tour to brag about!

Fantastic Foodie Tour! A great trip with a variety of tastes, cuisine experiences and restaurant styles...

— Robyn Stargatt



DURATION

13 days



THEME

Food Tours



GROUP SIZE

Min 6 - Max 10



TOP TOUR HIGHLIGHTS



Great nature of Hokkaido

Absorb the nature, culture and history of Hokkaido



Variety of restaurant style

Enjoy from sophisticated Michelin star restaurant to street food and izakaya restaurants



Cooking lesson from local ladies

Learn the secrets of dashi stock at konbu village of Shikabe

**Sapporo ramen**

Check out Sapporo ramen at the famous Sapporo Ramen Alley

Farm visits and outdoor lunches

Visit dairy and vegetable farms and enjoy BBQ lunches in Hokkaido's great outdoor

**Japanese whisky**

Try limited edition Nikka Whisky at the distillery

 [SEE FULL TOUR ITINERARY](#)

TOUR OVERVIEW

The 2025 Food Tour of Hokkaido Japan is the latest in the range of our frequently commended Food Tours. This 13-day Japan Food Tour is staged on an island of Hokkaido. Hokkaido is becoming very popular among serious Japan lovers as the next 'it' destination and you will visit many of the untapped gems.

Early pioneers began farming in Hokkaido in the 16th century. However, it was a government policy to develop Hokkaido as a source of primary production in the 19th century when broadacre rice production, cattle grazing, dairy farming and vegetable horticulture started on a large scale. Hokkaido also has abundant high-quality seafood being surrounded by the rich arctic and subarctic waters of the Sea of Japan, the Sea of Okhotsk and the Pacific Ocean. The indigenous people of Hokkaido, the Ainu, add a fascinating and distinct culture to the island.

*The group size of our Hokkaido tours is a maximum of 10, instead of our usual 8, because we use a comfortable larger size minibus throughout the tour to zip around Hokkaido. Due to this we do also require a minimum of 6 guests for this tour to be guaranteed to operate.

ITINERARY

[DOWNLOAD FULL ITINERARY](#)

▼ Day 1: Arrival in Sapporo

On your arrival in Sapporo's New Chitose Airport or JR Sapporo Station, you will meet a Journey to the East guide who will escort you to your hotel, which is located inside the airport terminal. No need to worry about being stuck in the airport even if you arrive early. The New Chitose Airport is an amazing airport and a destination in itself. It has a ramen ally, chocolate factory, theme parks, great shops and restaurants and even onsen!

After a good night's sleep, you will be ready to start the first full day of your 2025 Food Tour of Hokkaido Japan tomorrow.

Although Hokkaido is known for its abundant snow, great skiing, and freezing winters, our food tour travels in early summer, the best season in Hokkaido. On average, the temperatures range from approximately 12°C (54°F) overnight to a maximum of approximately 22°C (72°F) during the day.

 **Chitose (Air Terminal Hotel or similar)**

 **No meals**

▼ Day 2: Obihiro



After breakfast at hotel, your first stop is an **asparagus farm** to try the fresh and high quality Hokkaido vegetables.

The next visit is one of the highlights of Hokkaido this time of the year, **Yubari Melon**. You might have seen precious melons wrapped in delicate paper and own box in fruit shops in Tokyo, selling at tens of thousands of yen per piece. They come from here. You will visit a fruit grading facility in Yubari and witness how this most sought-after fruit in Japan is grown and shipped. After a light lunch, you can try picking your own fruit (and tasting of course!).

Our final destination today is the city of **Obihiro**, located right in the middle of Hokkaido island. Tonight you will have a "welcome Japan" dinner at the hotel.

 **Obihiro (Hokkaido Hotel or similar)**

 **Breakfast, Lunch, Dinner**

▼ Day 3: Obihiro



Today you will get insight of another Hokkaido's food industry, **dairy**. More than half of Japan's dairy products come from Hokkaido. You will look around the farm, and enjoy a **BBQ lunch at the farm's restaurant**.



In the afternoon, your minibus will take you through the vast Naitai Highland, experiencing the differences in landscape in Hokkaido compared to other parts of Japan. We will stop at a local food outlet that displays everything this area produces from meat, dairy, sweets, beer and homeware.

Tonight, we will take you to a local popular **izakaya** for dinner. Enjoy some unique local dishes and interaction with locals.

 **Obihiro (Hokkaido Hotel or similar)**

 **Breakfast, Lunch, Dinner**

▼ Day 4: Shiraoi and Noboribetsu



Today you will travel in a private minibus from Obihiro to **Shiraoi**. On this tour, you don't wait long before you get to try one of Japan's most popular foods, **wagyu beef**. Today you will have the premium wagyu beef brand called Shiraoi Beef on BBQ at a farm restaurant in Shiraoi.

The next stop is the superb **National Ainu Museum** which will create a grand foundation about Hokkaido's history.

In the afternoon, you head for **Noboribetsu** hot springs which generate some 10,000 tons of hot water a day. Here your guide will take you on the Jigokudani (Hell Valley) Nature Walk, an interesting walk where you can observe intermittently erupting geysers along the path.

Tonight's accommodation is a high-class **traditional ryokan** (Japanese-style inn), where you will sleep on futon bedding in a tatami mat room, and enjoy a kaiseki dinner. The Japanese hospitality at its best!

 **Noboribetsu (Takinoya or similar)**

 **Breakfast, Lunch, Dinner**

▼ Day 5: Toyoura and Onuma



This morning is all about scallops, one of Hokkaido's seafood specialties.

Your group stop at a little fishing village called **Toyoura**. A local guide will explain the fascinating story of how **scallops** grow from a minute egg to the delicious scallop. The morning is complete with a visit to **strawberry farm** and taste test the Hokkaido's juicy fruit.

After lunch, more beautiful Hokkaido scenery as you travel further south and stop at picturesque **Onuma Park** for a bit of relaxation. It is a quasi national park with a lake dotted with little islands connected by bridges. Relax among lovely walking tracks, bike trails and sightseeing boats.

Tonight's accommodation, an exquisite western style auberge will contrast with last night's stay. The hotel offers superb French style dinner called "Onuma 50 miles" which uses local vegetables and seafood.

 **Onuma (Hakodate Onuma Tsuruga Resort Epuu or similar)**

 **Breakfast, Lunch, Dinner**

▼ Day 6: Shikabe and Hakodate





Another of Hokkaido's famous seafoods, **konbu** (kelp) is on display today. Hokkaido is the biggest producer of konbu which is used in most dashi soup stock.

After visiting a local shrine and konbu grower's cottage to get the background of this seaweed, you join the fishermen's wives for a **cooking lesson**. The cooking class is held in a purpose-built modern facility where you will get stuck right into hands-on techniques. The main feature of the cooking lesson is to learn how to make your own konbu dashi together with other typical Japanese dishes like miso soup.

Tonight you will travel to the city of **Hakodate**. This evening is free for you to have some rest after the action-packed few days. But before breaking up, your guide will take you to the top of **Mt. Hakodate** by gondola for a magnificent view of the port, which is considered to be one of the top three night-views of the world!

 **Hakodate (Century Marina Hakodate or similar)**

 **Breakfast, Lunch**

▼ Day 7: Hakodate



Hakodate is packed with history, a melting pot of cultures and a wonderful place to explore.

The first stop is Fort **Goryokaku**, a massive, star shaped, Western-style citadel, which was built in the last years of the Edo Period. It was constructed to defend Hokkaido against the Western powers. Hakodate has a unique history as it was one of the first ports that opened to the outside world after the isolation policy of the Edo period, and there has been great influence from western cultures. Then it is time for Hakodate's famous **seafood market**, you will be amazed by the range of fresh seafood available.

Your next activity, a walking guided tour of **Motomachi** area will continue the theme. You will see the multi-cultural aspect of Hakodate in this walk. The last program this afternoon is a visit to a **green tea merchant** founded in 1937, where you can hear all about how Japanese green tea is produced, processed and brewed.

Tonight's dinner is sublime Japanese cuisine at a **Michelin-starred restaurant**. Enjoy one of the freshest, tastiest and prettiest meals on earth!

 **Hakodate (Century Marina Hakodate or similar)**

 **Breakfast, Dinner**

▼ Day 8: Kuromatsunai and Niseko



You travel north today in the private minibus to the town of **Kuromatsunai**. Here we take the focus off food temporarily and enjoy the nature of Hokkaido. This small town is known as the northern limit for the beech forest in Japan. This natural treasure has been valued and fiercely protected by locals who have saved it twice from being cut down. You have a guided walk of the forest this morning (about 40 minutes).



The lunch today is a BBQ right on the beach looking over the Sea of Japan. In the afternoon, you head towards **Niseko** (1 hour drive), well-known for its winter ski fields, where you stay for the night. It is also a prime agricultural region, in particular the dairy industry. An ice cream stop is called for at this point, and you make a brief stop at Takanashi Dairy Farm and try its famous ice cream!

Dinner, Niseko style, is at one of the most popular restaurants among our past guests.

 **Niseko (Chalet Ivy or similar)**

 **Breakfast, Lunch, Dinner**

▼ Day 9: Yoichi and Otaru



You continue travelling north to the town of **Yoichi**. Yoichi's biggest claim to fame is perhaps **whisky**. Today you can taste a special whiskey at **Nikka Distillery** that is only available at this venue.

The next activity is a fruit-picking of **Hokkaido's unique fruits**. This farmer's orchard must be the most wonderful 'office' in the world; beautiful sea views in one direction, outstanding mountain views in the other and surrounded by some of the best fruit you ever tasted! You will have a light lunch at the orchard overlooking this breathtaking scenery.

This afternoon, you transfer to a perhaps Hokkaido's most photographed port town of **Otaru**. The first visit at Otaru is the **Former Aoyama Villa**, once the residence of wealthy herring fisherman when Otaru prospered with its herring fishery industry in the 19th century up to the 1950's. The houses built by successful fishermen are called Nishin Goten (herring mansions) and the Former Aoyama Villa is a great specimen of them. The well-preserved Aoyama Villa which spared no expense in the materials and construction, is a great place to reminisce how much wealth was made by the herring fishery in its heyday.

Tonight, you will finally reach a base for the next two nights. After settling into your hotel and having an orientation walk with guide, dinner tonight is at Naruto, Otaru's famous **fried chicken** restaurant. People travel from all over Japan to Otaru to experience this crispy chicken. You will wash it down with some local craft beer.

 **Otaru (Hotel Sonia or similar)**

 **Breakfast, Lunch, Dinner**

▼ Day 10: Otaru



This morning you have free time to explore the canal city of Otaru. You may like to walk along the canal and take photographs or pop into many craft galleries and sweet shops lining the streets of Otaru.

In the afternoon, you will meet again and visit a local **sake brewer** to witness first-hand how this prized alcohol is produced. Otaru is well-known for its **sweets** and an afternoon guided tour will include some cake shops and Japanese sweet shops. You will finish a day at a top **sushi** restaurant in Otaru, which offers another of Otaru's food specialties.

 **Otaru (Hotel Sonia or similar)**

 **Breakfast, Dinner**

▼ Day 11: Sapporo





Today you finally reach **Sapporo**, the capital of Hokkaido Prefecture. On the way, you drop by **Okurayama Ski Jump Stadium**. It was one of the competition venues for the 1972 Sapporo Winter Olympic Games. From the Okurayama Observation Lounge at 307 m above ground, you enjoy breathtaking panoramas expanding from Sapporo's city center, including the iconic Odori Park.

After having ramen, arguably the most famous dish of Hokkaido, for lunch at the famous Sapporo Ramen Yokocho (the **Sapporo Ramen Alley**), you have a walking guided tour of historic sites in central Sapporo, which include the former Hokkaido Government Office, the Clock Tower of the former Hokkaido Agricultural College and Odori Park.

This evening is free for you to try any of the endless choice of restaurants in Sapporo to suit your personal taste. Your guide will help you with the selection.

 **Sapporo (JR Tower Hotel Nikko Sapporo or similar)**

 **Breakfast, Lunch**

▼ Day 12: Sapporo



It is the last day of the tour. This morning you will visit one of the iconic sites of Sapporo, **Hokkaido Shrine**. After walking around the vast shrine grounds and having a rest at the nearby tea house for typical Hokkaido sweets, this afternoon is set aside for you to cover off your personal interests. There are many cultural and historical museums and theme parks to learn more about this unique region, peaceful parks and gardens to stroll, and one of the best shopping in Japan! Let us know what your interests are and we will make suggestions.

In the evening, you will come together for the one last time for a group dinner at a restaurant offers contemporary dishes using sustainably grown ingredients. Through their meals you will feel the passion, care and pride of the producers and chefs, well fitting the theme of this tour.

 **Sapporo (JR Tower Hotel Nikko Sapporo or similar)**

 **Breakfast, Dinner**

▼ Day 13: Goodbye in Sapporo

This morning after breakfast, the **2025 Food Tour of Hokkaido Japan** will conclude. You can head back to your country by air via the **New Chitose Airport**, but alternatively, why not linger longer in Hokkaido and Japan? We will be delighted to plan your personal post-tour extension to show you a different part of Japan. Please see our **Extension Model Itineraries** on Private Tour page for inspirations!



 **Breakfast**





DATES & PRICES

2025 Food Tour of Hokkaido Japan

TOUR CODE	STARTS	DEPARTS FROM	AVAILABLE PLACES (?)	CURRENCY	PP TWIN SHARE	SINGLE SUPPLEMENT (?)		
GFH-25	Jun 01, 2025	Sapporo	Available	AUD\$	9,450	1,800	ASK A QUESTION	BOOK NOW

Choose a different currency at the very top right of the page.



INCLUSIONS

Each guest is personally looked after with one-on-one interactions with our hand-picked, expert tour guides. As part of your investment, this tour includes:

- ✓ First-class wisdom and higher standard of individual care and attention
- ✓ 12 nights' accommodation (including traditional Japanese inns)
- ✓ All breakfasts
- ✓ 8 lunches (3 free choice lunches)
- ✓ 9 dinners (2 free choice dinners)
- ✓ Meet and greet on arrival at New Chitose Airport (Sapporo)
- ✓ All local transport (private minibus)
- ✓ Expert English speaking tour guides (locally licensed)
- ✓ Cultural activities and entry fees included in itinerary

DISCLAIMER: Unless otherwise stated, this tour does not include the costs of international and domestic airfares, transfers on the last day, travel insurance, alcoholic and non-alcoholic beverages, transport during free time, personal expenses (laundry, internet, telephone, coin lockers etc.) and Visa (if required).





Scallop produced at Toyoura village

WHO THIS JAPAN TOUR IS FOR...

This is a perfect tour for people who:

- ▶ Want to visit **Hokkaido**, away from the major tourist destinations of Japan and enjoy its vast nature and unique history
- ▶ Wish to deepen the knowledge of **Japanese food** while enjoying the sightseeing and cultural experiences
- ▶ Are interested in **food production** and visiting **farms and fishing villages**
- ▶ Enjoy the professionally organised small group tour with **professional tour guides**
- ▶ Like extra small group tours **designed with healthy 55+** travelers in mind
- ▶ Experience a **variety in style**, and typically 4 star **boutique accommodation** with private bathroom

REVIEWS



The Journey to the East Food Tour of Hokkaido was an exceptional trip. It is the second JttE tour I have been on, the previous Food Tour of Kyushu was outstanding. These small group tours are a must for those who like Japan. To get a more informed insight into the life of ordinary Japanese people, I recommend them to all.



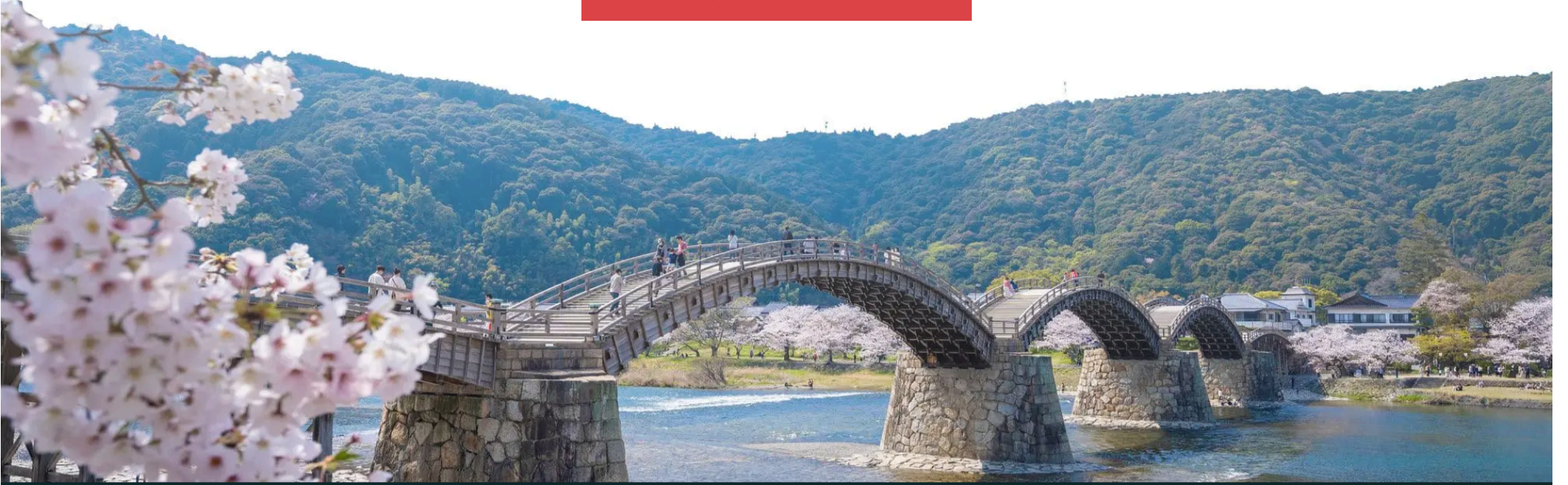
Trip date: June 2023

Graeme Seaton - **Australia**



Have a question about this tour? Get in touch with our staff directly.

CONTACT US



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