

Beautiful pastoral lunch with the dishes like palettes on the table



A twist can be felt when you eat the original of the restaurant, "Naganuma Humberger" made of the mixture of minced lamb and beef. The delicious hot veggies of each season are decorated on the dish beautifully in "Vegetable Palette" and the dressing of the dish is so delicious that it became on the market responding to the lovers of the restaurant.

Naganuma Humberger (on the iron dish)  
Lunch Set: 1,800 Japanese Yen

● **Denen (Farm) Restaurant SATOBIYORI**

Minami 3 gou, Higashi 7 sen, Naganuma Town  
Tel:0123-82-5257  
Open: April-October, 11:00-15:00(last order)

Slightly sweet "Corn curd" made of pure-white-corn sourced locally is always popular and the lunch of the week called "OUCHI GOHAN" which includes about 7 kinds of dishes is also the big draw of the restaurant. The material veggies are so fresh and from the direct sales of the adjacent farm.



OUCHI Gohan:800 Japanese Yen

● **OUCHI GOHAN HONOBONO**

Nishi 18-Banchi, Minami 16-Sen, Nanporo Town  
Tel:080-6074-4646  
Open: 11:00-Sold out  
Closed: Tuesday, December-March

The recipe is on the web because the restaurant wants the visitors to make the dishes at home

The legendary black soy beans "KUROSENGOKU" revived in the original menu!



Black soy beans called "KUROSENGOKU" had not been cultivated since the middle of 1970's has begun to be cultivated again in Hokuryu Town in Sorachi sub-prefectural area. This kind of soy bean is so high in anthocyanin and polyphenol that have effects to keep the human body fit, that it is now the center of attention. Culinary delight that contains the enough essence and flavor of black soy beans can be enjoyable at the restaurant in the roadside station of Hokuryu Town.

"KUROSENGOKU Soup Curry Set" : 950 Japanese Yen

● **Restaurant Fuusha(windmill)**

Roadside station "Sunflower Hokuryu"  
2, 163 banchi, Itaya, Hokuryu Town  
Tel: 0164-34-3321  
Open: 11:00-20:00 all the year round

Hit the road to Farm Restaurants!

Farm-made soup curry that can be enjoyable in the midst of rice field.

There are various kinds of culinary delights sourced locally in Sorachi sub-prefectural area that has peaceful pastoral scenery. Excellent farm restaurants are waiting for you.



Pork & Veggie Soup Curry : 1,150 Japanese Yen

● **Mama's Kitchen**

500 Banchi, Nishi 11-chome, Ebeotsu, Takikawa City,  
Tel:0125-26-4888  
Open: 11:00-18:00(21:00 on Sat. Sun. & holidays)  
Closed on Thursday(Open on holidays even if it's Thursday.)

The supreme soup was developed by the owner Mr. Tsuyoshi NAKAMURA. The ingredients are the rice and veggies what Nakamura Farm is proud of. Since its open ten years ago, many amateurs in this soup curry have haunted the restaurant. Please visit the confectionery "Ensemble" established and opened next to the restaurant.

Outside of the window is the cow that provided the milk for the mozzarella cheese.



Rivista is run by Iwase Farm on the opposite side of the road. The fresh cheese made from the milk of the farm is sufficiently put on the pizza and the moderate burn and the crispy dough smell so nice because the milk is added to the dough. The scenery around the restaurant is so nice that it can refresh the visitors comfortably.

Bacon & Mozzarella Pizza: 900 Japanese Yen

● **Rivista**

6, 327 Banchi, Ichinosawa, Sunagawa City  
Tel:0125 56-2166  
Open:11:30-21:00  
Closed on Wednesday