

-Living in luxury of flour, buckwheat, wheat and rice-

French way to savor the buckwheat, hot from the pan.



It can be bought in "Challenge Shop" at the main entrance of the roadside station "Riceland Fukagawa"
 Above: Galette 450 Japanese Yen
 Right: Various kinds of crepe made of buckwheat flour 250 Japanese Yen -



●道の駅「ライスランドふかがわ」
 深川市音江町字広里59-7
 TEL: 0164-26-3636



On sale at the roadside station "Riceland Fukagawa"
 Fukagawa Sobameshi (buckwheat rice) lunch box 630 Japanese Yen

Dattan buckwheat was also alternative medicine

On sale at each roadside station in Sorachi area on top of the manufacturer Iriyama Koyama Shoten.



Left: Dattan buckwheat tea made in Sunagawa City 100g/ 450 Japanese Yen
 Below: Dattan buckwheat dried noodle 100g×3=450 Japanese Yen

●入山小山商店
 砂川市西1条北2丁目1-28
 フリーダイヤル 0120-52-2829



On sale at each roadside station in Sorachi area including the roadside station "Sunflower Hokuryu"

Buckwheat Grain Flakes 80g 260 Japanese Yen

●(有)フロンティアフーズ
 北竜町碧水34-1 TEL: 0164-34-2340

Have you ever seen buckwheat fields? The most buckwheat is produced in Hokkaido. You must have seen the scenery of vast buckwheat fields covered with small white flowers. Sorachi sub-prefectural area is the foremost buckwheat producing area in Hokkaido. So there are many buckwheat noodle restaurants where the high-quality hand-made buckwheat noodle can be savored and the chef strains to serve the best soba buckwheat noodle to the customers. Here we introduce the buckwheat noodle with a bit of twist and difference.

Speaking of Fukagawa City, "Fukagawa Soba Meshi", the mixture of steamed rice and buckwheat is famous as the local gourmet but occidental buckwheat cuisine is also on sale. "Galette" is the traditional French cuisine and is the baked buckwheat dough in thin flat shape like a crepe in which egg, ham and cheese etc. are wrapped up. In order to make it popular as food for take-out, "Challenge Shop" was opened in front of the roadside station in Fukagawa City. Needless to say, the buckwheat flour is sourced locally from Tadoshi area of Fukagawa City. The dough of the buckwheat, which contains 80% buckwheat and 20% wheat flour, smells so nice and the melted cheese makes the best match with it. Buckwheat is notable food material with regard to nutrition. "Sunagawa Dattan Buckwheat Association" was exerted an effort to grow Dattan buckwheat since 2004. The characteristics of Dattan buckwheat is up as a functional ingredient for contains about 100 times as much water, with which Dattan buckwheat is kind of buckwheat is so nutritious. Please do not forget to try the boiled Dattan buckwheat noodle. Dattan buckwheat tea has so rich flavor and is so delicious even if it cooled down that it is very popular.

Buckwheat

"Buckwheat grain flakes" were developed in Hokuryu Town with an idea that if the grains, from which the shells were taken away, were processed without milling, the nutritious ingredients would not melt in the water for boiling. It can be eaten directly with crispy feeling in the mouth. They are also good for breakfast if they are mixed with milk or yogurt like cornflakes. It is recommended to use them as the topping for salad or fried rice and as the coating of fried food. They are safe and secure to savor because they are made only from Kitawase buckwheat produced in northern Sorachi area without pesticide and additives. Those new ways to savor the buckwheat sourced locally are also the big draw of Sorachi area as well as the traditional buckwheat noodle. Please hit the road to savor the buckwheat produced in Sorachi!

