

Delicious Discovery of Hokkaido Eps List Latest(20221018)

No.	On-air date	Sub title(Theme Ingredients)	Synopsis
1	August 29, 2017	Sea Urchin and Sweet Shrimp	In the first part, we focus on sea urchin, grow and fished in the sea of Rishiri, the northern island of Hokkaido. Local critics are proud of their sea urchin as the best in Japan. Rich seawater, made by cold and warm currents combined, grows "Rishiri Kelp." This quality kelp, bred on the seafloor, is the ideal diet for making sea urchin delicious.
2	September 26, 2017	Strawberry and Mozzarella	A high quality strawberry, as expensive as 1.00 USD per piece, is presented in the first part. The strawberry is farmed in Asahikawa, a city located in the central part of Hokkaido. The farmer is familiar with nutrition and meteorology, and he spend several times the time and effort compared with ordinary strawberry, controlling temperature, water, and honeybees in his greenhouse.
3	October 31, 2017	Morning Picked Corn and Asparagus Sheep	We focus on "morning picked vegetables." It is the service to bring super-fresh vegetables that picked in the farm in the morning of the same day. Since the sun comes out very early in the summer, farmers can start working 4 AM, and this geography enables to display the products in stores on the same day morning.
4	November 20, 2017	Stock Fish and Hokkaido Snow Cow	We show historical smoke house that stock salmon in Yoichi Town. The house is established 66 years ago, and they introduced traditional technique of Ainu, the indigenous people of Hokkaido. Ainu highly valued salmon because they could use it not only died but also making clothes and shoes
5	December 18, 2017	Alpine Leek and Sakhalin Surf Clam	Alpine leek, so called "king of edible wild plants" is featured in the first part. Alpine leek usually grows wild, but there is a farmer that cultivates it in his greenhouse. It takes eight years that his alpine peek grows from seeding to harvesting.
6	January 22, 2018	Squilla and Scallop	Squilla, or mantis shrimp in Otaru is presented in the first part. Local critics are proud of their squilla as the best in Japan. In fact, Otaru is not the only place in Japan that fish squilla, but the one in Otaru is the best in terms of its size, density of shrimp meet, and the cleanliness of the sea. We go with the fisherman to watch how they fish the squilla
7	February 26, 2018	Tatsukama and Cloud Ear	We present "tatsukama" in Iwanai town in the first part. Tatsukama is a boiled paste made from soft roe of Alaska Pollock, fished off the Japan sea, and it has been a traditional family cuisine in Iwanai. Now a days, many know its quality and a professional manufacturer is established and distributes tatsukama all over Japan.
8	March 26, 2018	Blue Cheese and Miso	In the first part, we show the story of blue cheese. A young rancher in Asahikawa started making blue cheese with his self-educated skill, and his cheese were widely accepted with praise. But one day, the quality of cheese suddenly went down and he could not figure out the reason. The story shows how he considered and struggled to improve his cheese.
9	April 30, 2018	Cherry Salmon and Asparagus	Cherry trout is featured in the first part. Cherry trout is fished in Japan Sea off the coast of Yakumo Town, by fixed netting. Fishermen quickly process the fish on the boat to maintain freshness. Due to the decreasing resources, cherry trout is becoming more valued in the market.
10	May 28, 2018	Quality Milk and Sunrise Melon	Take a look at special milk that costs 4.00 USD per every 6 oz (180 ml). We visit a dairy farm in Nakashibetsu, eastern town of Hokkaido, and are surprised to watch cattle eating only grass, no grains. Farmers milk only one-third of amount compared with ordinary cattle, and you will understand how delicious and how expensive the milk is.
11	June 18, 2018	Chilled Wheat Noodles and Rhubarb	In the first part, we focus on Chilled Wheat Noodles. The Chilled Wheat Noodles, "Hiyamugi" are very thin dried Japanese noodles made of wheat. The wheat noodles made by a noodle maker "Tsumura Seimen" with the high-quality wheat "Kitahonami" are thick like ramen and have a fluffy texture. We also show the behind its secret and history.
12	July 23, 2018	Cherry and Pink Salmon	In the first part, we show quality cherry in Niki Town. Since its deliciousness, it was served to the first ladies in the 2008 Toya-Lake Summit. Those cherries have a high sugar content of 20% and had been awarded the Sugar Content Award in Hokkaido in 6 consecutive years. We will also show how the farmer has been dedicated to producing high -quality cherries.
13	September 3, 2018	Cherry Tomato and Prune	In the first part, we show the Cherry Tomato. The Cheery Tomato produced at Otsuka Farm is an organic tomato. Also, the Otsuka farm received the Japan Agriculture Award due to its diversification of management, including pesticide-free cultivation and is called a pioneer of the organic cherry tomato. We focus on their secret of the method and success.
14	October 22, 2018	Chum Salmon(Ginsei) and Blue Tomato Jam	In the first part, we show the chum salmon named "Ginsei". It's known as a very rare salmon and has plenty of fat and soft meat. A Chinese restaurant chef has an eye on the chum salmon "Ginsei" and visits Erimo town to taste the chum salmon and is impressed by the deliciousness. We will also show his special Chinese recipe using the salmon.
15	December 30, 2018	Boiled Fish Paste(Kamaboko) and Amazake(Sweet Mild Sake)	In the first part, we show the "Kamaboko" in Otaru. It's a type of cured surimi, a processed seafood product common in Japanese cuisine. It's made from some kinds of fish such as Pollock, Pleuronectidae, etc. It's loved for a long time by people in Otaru and we will focus on the history and background of how it became a soul food in Otaru.
16	February 1, 2019	Bean to Bar(Cacao to Chocolate) and Western Vegetables	In the first part, we show the chocolate at the small chocolate shop in Sapporo. The shop produces chocolate from Bean to Bar. The Bean means Cacao and The Bar means chocolate. Mr. Akimoto, an owner of the chocolate shop had been visited the Bean to Bar shops in New York and Cacao plantation for learning the method the production skill. We focus on his passion and method for chocolate production.
17	January 26, 2019	Mita Ice Cream and Green Pepper	In the first part, we focus on the Mita Icecream. It is known to those in the know. About 50 cows are bred at Mita farm and the amount of milking per day is not large but they produce high-quality milk by making the cow's legs strong and healthy. The icecream making with high-quality and preservative-free doesn't have not only rich taste but also refreshing taste. We also show the secret behind those tasty ice cream.
18	January 27, 2020	Cabbage and Pickled Edamame	In the first part, we focus on the Cabbage passes the winter in the snow at Takasaka farm in Hokuto city. The Cabbage makes the Amino acid inside for protecting itself and it makes the Cabbage dramatically sweet. We also show how it is produced with the special process and hidden secret.
19	March 2, 2020	Nanohana(Vegetable Flowers) and Onion Croquette	In the first part, we focus on the Nanohana. Nanohana is the vegetable flowers in Japan and used as ingredients for various dishes. The young couple who returned from Tokyo in Nakano farm produce them with their parents there. We also show the behind reason they start producing the special flower.
20	March 16, 2020	White Egg and Potato	In the first part, we focus on the special Egg. The egg has a white yolk. An Italian restaurant's chef was impressed by the egg and he makes some special dishes using the white egg such as Carbonara, Tiramisu, etc.. Also, we introduce the producer of the egg and focus on the behind secret how they produce the white egg.
21	April 19, 2020	Corned Beef and Bushmeat (Ezo Shika Deer)	In the first part, we focus on the Corned Beef made from the Brown Swiss Cattle. It is made by Tokachi Shimizu Kosmos Farm in Shimizu Town. They raise the cattle with thorough management for Cattles's health and it makes their meat high-quality meat. We also show the behind of their raising of the cattle.