

No.	On-air date	Sub title(Location)	Synopsis
1	June 22, 2014	Abashiri	"The city of delicious crab! Long-awaited new series start! Abashiri-city is facing the Sea of Okhotsk. Rui Yoshida, who is famous poet in Japan, and Kanako Muroya, HBC announcer, enjoy the seafood. The season is spring. People living Abashiri says that the crab of this season is very special." Rui and Kanako visit "Festival of Crab". At this Festival people can eat crab with beverage only for 2000 yen! They are surprised also price as well as the taste of crab. After the stomach is satisfied, the next experience is the glass product making. And they watch the Sunset at Shiratoko Peninsula."
2	July 27, 2014	Niseko	"Enjoy summer in a big resort area" Niseko is world famous resort. And this area is also known as delicious water welling up from the surrounding mountains. If water is good, alcohol might be delicious! At first Rui and Yuri Takahashi, HBC announcer, try Sake made with spring water of the Kyogoku. And, Rui and Yuri begin to stroll, and discover Udon restaurant. This restaurant's Udon is made from Hokkaido wheat and water of Mt.Totai. Rui and Yuri also enjoy sweets made by milk of local farmer. There is a lot of fun outdoors in Niseko recently. Of course in winter many skiers visit here, but becoming a spot where tourist enjoy activities such as tube slip and so on during the summer."
3	August 17, 2014	Furano	"Town of lavender and good wine" Furano town is located in the middle of Hokkaido. This time Rui Yoshida and HBC announcer Muroya Kanako visit this beautiful city. Furano became very famous for lavender blossom and recently one of the most popular places for Asian tourist. Rui and Kanako come to Farm Tomita and restaurant located on top of the hill. They eat Lamb Barbeque which is cold Genghis Khan in Hokkaido with secret sauce. Furano is also known as product town of good wine. Rui and Kanako make."
4	September 28, 2014	Asahikawa	"The city of Ramen and Italian foods" Asahikawa has the second population in Hokkaido. This city is famous for "Asahiyama Zoo", and also known as a summer resort. Rui Yoshida and HBC announcer Yuri Takahashi walk around the city looking for delicious foods. "Asahikawa Ramen" is very famous, but Rui and Yuri find the perfect menu to drink with! It is Tsukemen which is a new style of Ramen. Tsukemen is separated noodle and soup. And after that Rui and Yuri enjoy the Italian Foods. The chef of that restaurant trained in Italy long time so the dish he makes is taste real Italian foods! They also visit famous garden in Asahikawa and eat the miso-oyster for the dinner at Izakaya."
5	November 30, 2014	Chitose	"The city of Gateway to Hokkaido" Gateway of Hokkaido is "New Chitose Airport". Rui Yoshida and Yuri Takahashi walk around this area that is famous to tourists from abroad. This journey starts from "Indian waterwheel. At this place a lot of salmon can be seen in autumn. After that they go to local wine factory. Wine is made of Lonicera caerulea, called Haskikappu in Japan. That wine taste natural sweetness and distinctive sour. And they also visit Garden Restaurant. And enjoy a plate lunch using pan pizza and local vegetables that have been harvested by using a stone oven made in Germany. This area is rich in seafood and fresh vegetables. Sushi is also fresh and excellent! At night Rui and Yuri go to pub which locals attend. It is the season of salmon.Tyan-Yan-Yaki is one of most famous dish using salmon in Hokkaido. It is cooked by combining the milk and miso." Oil pickled oysters, "Lotus root bun", "Sesame Tofu". This program shows many unique Japanese dishes."
6	January 01, 2015	Rumoi	"The city of Traditional Fisherman's Town" Rumoi city is facing the Sea of Japan. Rui Yoshida and Kanako Muroya walk around this old fisherman town. The start of the journey, they go to shops of OJIBAN-YAKI which is loved for more than 40 years in the local. But they do not order OJIBAN-YAKI. They order a large grilled pig, called Bata-Tyan-Yaki. It is cooked with onions and the curry flavor. And after that they go to delicious pickles shop searching the taste of Japanese tradition. Pickles are called Tsukemomo in Japan. They enjoy unique taste "herring pickled" and pickles of potatoes, tomatoes, mushrooms. And Rui and Kanako enjoy pasta of "Rururosso" that is made by Rumoi wheat. At evening they enjoy the delicious YAKTORI such as "white lever and "meatball" with rich flavor. In the winter, "Oden" is also very delicious."
7	March 22, 2015	Otaru	Our hosts' journey begins at a standing sushi bar in Otaru station. It may not seem like much, but it's one of Otaru's best-kept secrets. There they enjoy high-quality sushi made from fresh, delicious ingredients. Next they try their hand at making crafts using floating fishing balls. They eat Otaru's famous "Ankake Yakisoba"(fried noodles topped with starry sauce), covered with seafood and veggies to keep the winter chill away. At night, they have a drink at a neighborhood bar. The taste of steamed snow crab, caught off the coast of Otaru, is indescribable. And thick-cut pork loin, cooked over charcoal and finished with the bar's special soy sauce based sauce, is unbelievably delicious."
8	June 14, 2015	Teuri, Yagishiri, Haboro	Haboro is the number one spot in Japan for catching sweet shrimp. Our hosts try a sweet shrimp bowl at a restaurant run directly by a fishery, which uses special soy sauce to bring out the shrimp's flavor. There's also delicious sweet shrimp sushi and Italian cooking using sweet shrimp! They then travel by ferry from Haboro to Teuri Island, where you can watch the seabirds return to the nest after sunset. Our hosts eat locally-caught squid, conch, dried fish, and octopus at an island BBQ. The next thing they know, the whole island's come together for a banquet, where they discuss what a wonderful place it is."
9	August 02, 2015	Atsuma	The coast in Atsuma is a mecca for Hokkaido's surfers. Rui and Aya enjoy sake on the coast, using a surfboard as their table! Next, they try a very popular pork bowl dish. The bowl, the rice, the pork... even the charcoal used to cook it are all locally sourced. This dish, with its three different types of meaty texture, goes wonderfully with beer. Next, Rui is intrigued by the region's haskap berry. A coffee house in the forest sells hand-baked cookies, and roll cakes so good people come all the way from Tokyo to try them. And as Rui and Aya enjoy Grilled Mutton Dish at a campground under the blue sky, it's time for another beer!"
10	August 29, 2015	Niki, Yoichi	Niki and Yoichi are famous for their cherries and grapes, so Rui savors the taste of freshly-picked fruit. At a restaurant deep within isolated mountains, there's fried fish and seasonal veggie tempura for Rui and Yuri to try. They drool at the delicious food and sake! In a restaurant modeled after an old peasant house, there's fresh veggies, pizza, and homemade wine. Next, the sounds of laughter draw them to a local bar. The bar allows customers to bring their own food, so the farmers bring fresh vegetables and eggs. These ingredients are cooked up into a quick meal, and everyone has a great time."
11	November 29, 2015	Tokachi	Tokachi is one of the leading food producing area of Japan, which is blessed with nature. Rui and Kanako walk around this region looking for delicious foods. In Ohihoro city, the center of Tokachi, they eat the mutton dish with secret miso taste. Next, Kanako experiences to make soba noodles in Shintoku. After that, in Shimizu they relax at a cafe that is famous for dishes to make with vegetables and fruits, which the owner of the cafe brings up by oneself. In the evening, at a popular bar in Shikaoi, while tasting the potato salad that can be compared to eat two kinds, eating the pig bowl dish of Tokachi specialty called Bata-Don, they enjoy sake with regulars."
12	January 02, 2016	Sapporo, Sosei River East	Sapporo is the world-famous city. Rui and Kanako walk around the Szei River East Cwlich is a new tourist spot, rather than the famous downtown-Susukino. At the historic market Niij-ichiba, Rui tastes the crab while drinking sake. Next, they go to a chocolate shop that uses cocoa beans collected from around the world, and enjoy some locally chocolate drinks. In Szei River East, a lot of people newly set up in business. Therefore that is also called "Area where those who challenge gather".
13	March 06, 2016	Sapporo, Moiva and Maruyama	Journey of Rui and Yuri begins at the summit of Mt. Moiva, which is Sapporo tourist spot. The view from the altitude 531 meters observatory is superb. On the terrace in the middle of the mountain, they taste mutton dish that has been baked in charcoal fire. Then, they go down the mountain, and find a pancake shop renovated an old house. Pancake is a hearty,unbelievably delicious. Next, they go to a wedding hall, which changes only once a month to the restaurant that serves cuisine of the French. They are deeply impressed by dishes made with plenty of the ingredients of Hokkaido, while tasting wine."
14	March 19, 2016	Abashiri in winter	"Abashiri city is facing the Sea of Okhotsk. Speaking of winter fun, it is smelt fishing on Lake Abashiri. Rui and Kanako also challenge, eat the smelt just caught in tempura. In Abashiri, Hokkaido's Ohkotsk drift ice museum opened in 2015. At the on-site restaurant, you can taste Abashiri unique dishes such as fried curry that contains crab caught off the local sea." Abashiri Ohkotsk Drift Ice Festival" is a big event of winter. Rui finds a game that the whole family enjoy, immediately tries! They enjoy plenty of winter charm of Abashiri."
15	June 12, 2016	Hakodate	"Hakodate is a noteworthy city as a renewed gateway for Hokkaido due to the start of Shinkansen train service. Yoshida and Muroya visit various attractive spots and have beautiful foods and drinks. What Yoshida tries first in the morning is a brilliant seafood bowl spread with raw sea urchin and salmon roes, both are well known as a quality and costly food. Muroya is in an old-looking Italian cafe, and she looks extremely happy with a gigantic parfait as big as a two liter jug. A female cafe owner says she makes short work of it, but how about Muroya? Can she finish this parfait? Hakodate is one of the most popular sightseeing destinations in Hokkaido, and viewers will explore the "deep" and "real" world of Hakodate."
16	August 14, 2016	Biratori	This episode, Yoshida and HBC anchor Yuri Takahashi go to Biratori, middle-south inland town, where known for quality beef ant tomatoes. The two refresh with unique natural carbonated beef spring, then enjoy beef steak and sashimi made from local beef. They eat miso wine of course. After lunch, they visit a museum that preserve the history of Ainu, the native Hokkaido people, then visit a tomato farm tasting extra sweet tomatoes and juice. They explored the world only locals knew."
17	August 28, 2016	Samani	Yoshida goes to Samani, close town from the previous episode with HBC anchor Kanako Muroya. They visited a convenience store to buy unique local huch box, then greenhouse farming strawberry, as sparkling wine made from strawberry are getting popular. They visited local sushi restaurant for dinner, and enjoyed local made fresh sea produce. The next day, time for mountain climb. Biratori is famous for Mt. Aoi, that registered for UNESCO Global Geopark. How did they enjoy climbing? They reached to the top?"
18	October 23, 2016	Assabu	Yoshida visits Assabu Town with HBC anchor, Yuri Takahashi. Assabu is known as the origin of May Queen potato, where the first May Queen in Japan was cropped back in 1925. Yoshida loves potato, and in the episode, his favorite foods keep appearing one after another, such as potato croquette, potato salad, grated potato soup, and potato distilled pirts. Even though Assabu is a small town with the population of 4,000, the town supplies wealthy agricultural products, and Yoshida realizes how the people are proud of their home town."
19	December 29, 2016	Otaru-Takashima	Picking up from episode#7, here is another story of Otaru. Where Yoshida goes this time is Shukuzu and Takashima coastal area, known as fishermen' town. There is an old fisherman's house built in 1917. Back in the years, many men from out of Otaru would have stayed in this house and went aboard boats for fishing. Yoshida learns the history of fishing and surprises how beautifully the house is designed. Then Yoshida visits an aquarium, glass shop, observatory restaurant, then sushi bar. As this area is a fishermen's town, sea foods are brilliant and even the food master, Yoshida, is moved with its quality."
20	January 22, 2017	Sapporo-Teine	The third episode located in Sapporo, the largest city in Hokkaido. Where we feature this time is Teine area, the north western part of Sapporo, known for its mountains. Yoshida has rice cakes, doria, udon noodles with curry sauce, and beer in the beging part. Too much eat? Its time for exercise. Where we take him is a bouldering gym. His partner, Rui Takahashi, HBC anchor falls climbing and falls on a floor. How Yoshida, 60s man, climbs the wall? Followed by the massive exercise, beautiful foods appear again. French cuisine centered with vegetables, porridge with traditional Chinese medicine, and the authentic Japanese cuisine based on soba noodle skill."
21	March 19, 2017	Sapporo-Atsubetsu	We move to the eastern part of Sapporo. The fourth episode in Sapporo takes place in the highest altitude spot in the series ever. Yoshida and Kanako Muroya, HBC anchor, stand at the top of Hokkaido Centennial Memorial Tower. The tower is located in the Historical Village of Hokkaido. The two learn how people lived and pioneered the place under the severe weather condition 100 years ago. Followed by the learning, it is time to eat as usual. They go to a curry restaurant first. Then they visit a Japanese style pub located under the railroad. The testicle of Tara fish, Hilot Fish Sashimi, unique foods and sake appears."
22	May 27, 2017	Matsumae	The town of Matsumae, the southernmost town of Hokkaido, is known for beautiful cherry blossoms. In the annual event, "Cherry Festival," we can enjoy the cherries for one-month long including early, mid, and late-bloom blossoms. As Yoshida visits the festival, he is offered various kinds of local foods using the specialty of town, called "Matsumae Pickles." Then Yoshida and Sayaka Sekihachi, HBC's anchor woman, take a walk to the town center, looking for good places to eat and drink. They step in an Italian bar and a Yakitori stand. Let's enjoy what they find, eat, and drink."
23	August 12, 2017	Sapporo-Takino	We will feature the suburban area of Sapporo, called Takino. Yoshida and Hiromi Tanifuji, HBC's anchor woman, enjoy nature activities, such as farm visiting, fishing, forest walking, and wood crafting. They do not forget to eat and drink of course, such as cakes, sweets, and gelato made from Japanese sake. Most of the locations are shoot under sunlight even though Yoshida is generally very tired to be a night guy. The first episode to travel with Hiromi Tanifuji."
24	September 09, 2017	Ishikari	We explore the Sea of Japan coastal area near Sapporo this time. In the first part, Yoshida and Kanako Muroya, HBC's anchor woman, challenge horse riding along the beach. Muroya seems to be afraid of horse, in spite of Yoshida looks pretty experienced. Next, it is time to explore nice food and drink. They visit an udon noodle shop made from Hokkaido wheat, then a coffee shop filled with cat goods. Yoshida is happy to see goods modeling his favorite animal. In the last part, they move to the city center of Ishikari, and visit a small restaurant that serves local specialties."
25	November 04, 2017	Abashiri, Fall	Third time visiting Abashiri City, eastern part of Hokkaido with a population of 39,000. They visit Soba noodle shop, gelato stand, cafe, sushi, and yakiniku (grilled meat) venue. They enjoy the city as if it were their first time, which means this small city is full of attractions to host tourists."
26	December 16, 2017	Sorachi	First visit to Sorachi area, 20-100km north of Sapporo. They visit French restaurant, traditional house of potato noodle, steamed bun house, and sculpture museum that exhibits the work of an internationally known sculpture."
27	January 02, 2018	Kamikawa	A trip to Kamikawa area, central part of Hokkaido surrounded by mountains. Since two hosts, Yoshida and Sayaka Sekihachi, an anchor woman, share the same fun activities which is mountain hiking, they enjoy talking about mountains while the locations. Mountains bring a lot of nature wealth to the food. Tofu, wine, deer meat, these are all good and the two enjoy tasting them."
28	February 25, 2018	Sapporo, Asabu	Quick trip to Asabu, one of the downtown areas in Sapporo. Hiromi Tanifuji, HBC's anchor woman, is the partner of Yoshida in this episode. Since Asabu is undergoing the renovation these days, the two encounter many new places to visit such as unique specialty bakery, casual sushi bar, plum wine shop, calligraphy school, then Japanese style dining bar that provides the mixed cuisine with Japanese, Chinese, and Western. At the end, Yoshida stands in the severe winter temperature, and it's check how he reads his poet in this circumstances."
29	July 08, 2018	Numata	Yoshida takes a train to Numata, 80 kilometers north of Sapporo. As he arrived the town, Yoshida is so impressed with the local Japanese wine that his journey partner, HBC's anchor, served for him. Then they start walking to learn the secret of the wine. The brew master teaches snow plays an essential role to improve the taste of wine. After fully enjoying the local wine, the two visit the outdoor spring which is famous for the view of fire fly in summer. At the end part, fantastic pictures of annual Paper Lantern festival will fascinate the two as well as viewers."
30	July 15, 2018	Iburi	Trip to pacific coastal area of central Hokkaido. They head to two major cities in this area, one is Muroran, the city of steel, and the other is Tomakomai, port and industrial city. Both two cities are full of unique food and services originated in the local history and manufacturing activities, such as meat soup, beef cuisines, swordsmith, historical guest house, and hand-made souvenirs. Since this area had not been used to very popular as tourism destinations, viewers will see many new attractions."
31	August 18, 2018	Urakawa	Horse riding is the main part of this episode. Yoshida and Aya Sato, HBC's Anchor, visit Urakawa area where historical place for thoroughbred horses. Sato is an experienced horse rider, which is not very common in Japan, and as she teaches Yoshida how to do it, he shows remarkable improvement. After the horse riding, time for two to enjoy the local food. Flounder fish, quality salmon, cutlet rice, fresh bakery, and local brewed Japanese wine. Good land for the horse means it is good for food as well."
32	September 22, 2018	Nakagawa	Nakagawa Town is rich in nature. Our journey begins in the town's train station building with the aroma of delicious coffee and the warmth of wood. Our first stop is a popular Western-style restaurant. The pork chop made by the owner, who trained at a long-established hotel in Asahikawa, is sauteed in a base of melted butter, without using ketchup. The two are captivated by the flavor of the original pork chop, which has a savory buttery taste. Another attraction of Nakagawa Town that cannot be missed is its "fossils. The museum, which is recognized worldwide as a "fossil treasure trove" where ammonite and fossils of the Kubingaryu have been discovered in the Cretaceous Ezo Formation, offers the chance to try their hand at fossil excavation. When they break a stone with a hammer, they find an ammonite fossil! Rui also took part in a water-clearing event along the Teshio River, which is the fourth longest river in Japan. They also tasted Nakagawa's specialty products, Hakka Cider and Honey Cider, at the Teshio River. In the evening, they will toast with beer at the town's famous Chinese restaurant, where they will enjoy sweet-and-sour pork made with locally grown wild vegetables and original spicy Italian mabo. The event will end with a heartwarming sake-enrichment party with the town's residents. The closing phrase is also noteworthy."

33	October 28, 2018	Sapporo-Kotoni	<p>We wandered around Kotoni, which flourishes around Kotoni Hondori, a main street of about 800 meters connecting Kotoni Station on the Tozai Subway Line and JR Kotoni Station. The first place they headed for was a long-established coffee shop near Kotoni Subway Station, which has been in business for 40 years this year. The aroma of coffee wafts through the air, and the store is known as a gathering place for art lovers, with paintings on display that change monthly. The nostalgic taste of their signature "golden spaghetti" makes Rui reminisce about his youth.</p> <p>After leaving the traditional "Western-style cafe," they stopped by a "Japanese-style cafe" where they could taste yakimochi (baked rice cakes), and then went to a soba noodle shop tucked away in a small alley off Kotoni Hondori. The owner of the soba restaurant says that he wanted to create a hideaway by avoiding the main street, and the store offers a wide selection of sake, which is hard to believe for a soba specialty restaurant. Rui was very satisfied with the exquisite combination of three kinds of sake, the owner's specialty, and three kinds of salted squid made from Hokkaido squid. Then, he compared "Inaka-soba" and "Sarashina-soba" in a sumptuous meal. The sake went down even faster.</p> <p>Feeling tipsy, the two tucked into exquisite dishes made with local ingredients at a restaurant specializing in natural wines. For the finale, they went to a standing bar where people who love Kotoni gather. With folk guitars in hand, Rui and Anna Sato were in a jovial mood as they engaged in lively conversation and enjoyed delicious drinks. The closing phrase is also noteworthy.</p>
34	January 05, 2019	Sapporo-West-8	<p>The tour started from Odori Park, a sightseeing area of Sapporo. The two headed to a long-established sushi restaurant that has been in business for more than 40 years, where they could enjoy an exquisite sushi lunch. The restaurant offers more than 10 kinds of raw sashimi items and is particular about its rice. The rice is cooked in a rare method called "jigoku-kaki," in which polished rice is placed in boiling water and cooked all at once, which makes its luster and subtle sweetness stand out. Rui was completely captivated by the taste.</p> <p>Next, they visited a fashionable cafe with an array of colorful Western-style confections. The store offers delicious sweets at reasonable prices, and there is often a line of people waiting in line even before the store opens... Let's take a closer look at the secret behind the low prices.</p> <p>Heading south from the West 7-8th Street area, the two discovered an unusual store that combines fishing and fashion. It is a brand with the address "Minami 2 West 8" (read in English) embroidered on it, and is a well-known store among those in the know that also sends its products to Tokyo and Osaka. Inside the store, fashion items and rods designed for "tenkara fishing" (Japanese traditional fishing using a hair hook) are on display, and even Rui, who loves fishing, can't help but reach for one of them.</p> <p>Next, we went to Raccoon Shoji 7-home. When we were a little hungry, we went to a standing bar for a drink. We enjoy a delicious Italian beer and a plate of vegetables from the fields in the town of Adaira in Hokkaido.</p> <p>For dinner, we went to a Japanese restaurant where you can enjoy delicious sake. What a treat for sake: liver pâté! Generally, liver pate is served with French bread, but here it is served with rice crackers made from coarsely crushed rice. Rui was impressed by this sophisticated dish to go with sake. The two were also served Shiretoko beef entree, shitake mushrooms, and other delicious Hokkaido ingredients one after another, leaving them both very satisfied. And don't miss the closing line!</p>
35	March 10, 2019	Minami Sorachi	<p>When Rui and Sato arrived in Naganuma Town, the first thing they found was a Chinese steamed bun. When they broke it open, what came out was... Genghis Khan! Rui, who loves Genghis Khan, was very excited to see the "Genghis Khan Man" filled with lamb meat from Naganuma Genghis Khan. He was so excited to taste the hot Genghis Khan buns. The two also visited farmers in the town. They were surprised to smell something delicious in the barn... and were surprised to find a Genghis Khan party going on there! The two of us hurriedly joined the party and enjoyed the famous Genghis Khan and tasty rice, which made our drinks go down a treat.</p> <p>Leaving Naganuma, they headed for Yuni Town. There, they found a stylish cafe. Inside the store, they found a variety of Hawaiian goods and clothes. It was started in 2015 by a Hawaii-loving farm couple. The popular Hawaiian specialty "Garlic Shrimp" is served with a glass of Hawaiian beer. The authentic taste made us feel like we were in Hawaii.</p> <p>The last stop was Kuriyama-cho. After enjoying the best sake of the season at a long-established sake brewery established in 1878 and feeling tipsy, the two headed for a restaurant famous for its delicious food in the town. The interior of the restaurant is a chic wood-carved design that Rui describes as "like a Ginza snack bar. The stylish atmosphere enveloped them. The "dish of the day" is a blissful dish that includes a variety of Kuriyama's delicacies. A total of seven dishes can be enjoyed, including potato salad and lily root stewed in milk. The two were very satisfied with the exquisite food and drinks.</p> <p>The closing poem by Rui, who was charmed by the delicacies and humanity of the Minami-Sorachi region, is also noteworthy.</p>
36	May 25, 2019	Sapporo-Gyokei Street	<p>Gyokkeidori is a "modern retro" area where the historic atmosphere of a shopping street and the urban atmosphere of an apartment district blend together. Around Gyokkeidori, bar poets Rui Yoshida and Rena Kusaka wander around in search of attractive restaurants.</p> <p>Walking along the street, they discover a large building tucked away in a residential area. Inside the bright and warm store with a vaulted ceiling, paintings and ceramics are lined up in rows. Surrounded by the gallery, Rui enjoys a limited menu of 10 servings a day. Open the lid and you will be greeted by a colorful spread of side dishes. How do they taste?</p> <p>Next, we visited a retro building from the early Showa period. Inside, you will find tools related to "seeds" and other rare items that are not usually seen. We were also told that here we could enjoy the "taste of home" using homemade potatoes and other ingredients, so we decided to try some. The gentle flavors and relaxing atmosphere, as if they were back in their hometown, naturally softened their expressions.</p> <p>After leaving the store, a store specializing in o-hagi (rice cakes) caught their eyes. Anna Kusaka, who has a sweet tooth, was so excited to see the small, colorful o-hagi lined up in a row! She cannot hide her joy.</p> <p>As the sun sets and Rui begins to crave a drink, he is drawn into the deep atmosphere of the store. The store is enveloped in red light, with the sound of an old clock ticking and nostalgic vinyl records playing. What did Rui think as he sipped a glass of shochu mixed with something unexpected?</p> <p>Finally, we wandered into a Showa-style bar that has been in business since 1971, where local residents gather. In front of the counter, there is a lineup of fresh fish and a menu that makes it hard to decide what to order. The owner himself sits at the counter and engages in warm conversation with the regulars, which is one of the best parts of this bar. Kusaka, who has only been drinking for a short time, was able to enjoy a few more drinks.</p> <p>The closing phrase by Rui is also noteworthy.</p>
37	July 21, 2019	Sapporo-Okadama airport area	<p>Feeling the cool summer breeze, bar poet Rui Yoshida and Anna Reina Kusaka first visited Moerenuma Park, where they could enjoy the beautiful scenery of a fusion of nature and art. Here, they decided to visit a restaurant that offers a new type of French cuisine using fresh local ingredients. At lunch, while admiring the garden, the two of us were immersed in a noble mood as we tasted dishes such as a bean stew made with sauteed local beans and fresh scallops, and a new type of dish made with hokke, instantly smoked to perfection and fragrant.</p> <p>Moving on from Moerenuma, they headed to Sapporo Satarando, a leading leisure facility in Sapporo. At the adjacent "Satsuraku Milk no Sato," visitors can enjoy a variety of activities in the midst of nature, including an area where they can enjoy charcoal barbecues and a plaza where they can interact with sheep and goats. Here, the two tried their hand at making homemade butter! Rui and Anna Kusaka were eager to try it on hot potatoes. Will they be able to eat their homemade "potato butter" without any trouble?</p> <p>The next stop for the two was a stylish store they found near Okadama Airport. The restaurant is perfect for a mom-and-pop gathering, complete with a space for little ones to enjoy themselves! The cute-looking and delicious desserts were sure to lift the spirits of the two.</p> <p>The last stop was an izakaya run by a couple. The menu includes Akita's local sake, hot tofu that is delicious even in summer, salted zangi with a blend of three kinds of pepper, and tender braised pork belly, among other great snacks. Rui-san's sake cups are also sipped while he enjoys conversation with the regulars who know each other well.</p> <p>And don't miss his closing poem, composed in the Okadama Airport area!</p>
38	August 25, 2019	Naka Sorachi	<p>Bar poet Rui Yoshida and Anna Kusaka first visited a yakitori restaurant specializing in takeout. They toasted with beer they had brought with them as the aroma of charcoal wafted along the national highway, luring customers one after another. They were very satisfied with the aroma of the charcoal and the liberating feeling of being outside.</p> <p>The next stop was a pizza restaurant tucked away in the middle of a field. The pizza store was renovated from an old private house, and the owner, who has retired, taught himself how to make pizzas and started the store. He also built an authentic wood-fired oven by piling up bricks by himself, and the pizzas baked in the oven are exquisite! Rui praised the "Margherita" and "Three Kinds of Mushrooms and Seaweed Pizza," both of which are standard pizzas.</p> <p>Next, they visited "Sumagawa Sweet Road," a hideaway cafe in a quiet residential area. From the terrace, which is the garden of the owner's house, they can see the Sunagawa Reservoir and the mountains.</p> <p>In Takigawa, visit the craft beer garden held once a year in summer. Enjoy the mellow aroma and taste of craft beer with a difference.</p> <p>The final stop is a creative restaurant run by the owner, who also has experience as a sushi chef. A succession of creative dishes with a Japanese essence are on offer, such as chilled tomatoes with Tosa vinegar jus, kelp sashimi with okra, yuba wrapped manju with stewed pork cubes, fried avocado and mozzarella cheese, and many more. The elegant and delicate flavors of these dishes are sure to make Rui's sake go down a treat.</p> <p>The restaurants introduced here are all run by a couple who get along well with each other. Rui's closing line, a poem about the deliciousness of the food and the warmth and love of the people in the Hollow Chichi area, is also noteworthy.</p>
39	September 15, 2019	Sapporo-Sumikawa	<p>Bar poet Rui Yoshida and Rena Kusaka first headed for a ramen restaurant specializing in shoyu and shio (salt and soy sauce). The owner of the ramen shop says that his soup is not "rich" but "light." The clear soup is a gem of a dish that spreads umami in the mouth. And if you add a certain "accent" to it...! Rui was completely captivated by this delicious ramen that can be enjoyed twice.</p> <p>After leaving the restaurant, the two stopped by a popular sweets store where they could enjoy both the taste and the appearance, and then went to a steak restaurant with a Sumikawa area-only restaurant map in hand. The concept of the restaurant is "It all starts with a piece of iron plate," and the two were captivated by the exquisite way the chef handled the plate. The hamburger steak is made of Japanese black beef, and the omelette rice is a work of art. As if the beaten egg is alive, it is instantly transformed into a fluffy, fluffy egg. The amazing technique is a must-see.</p> <p>Next, they visited a craft beer store. Beers with unique flavors of coffee, ginger, and sansho (Japanese pepper), beer-braised pork kakuni and beer fritters were a perfect match! Rui-san's sake also advanced.</p> <p>Finish off your meal with a drink at this hideaway restaurant where you can savor the finest charcoal-grilled dishes and Japanese cuisine. The menu features a succession of delicious dishes with a Japanese flavor, including surprisingly large and juicy skewers, shumai (steamed pork dumplings) with ingredients that change daily, and the head chef's idea of a beef curry snack.</p> <p>The closing poem by Rui, who has enjoyed his time in Sumikawa, is also noteworthy.</p>
40	October 27, 2019	Imagane	<p>Bar poet Rui Yoshida and Anna Reina Kusaka first headed to a ski resort with lodging facilities. The restaurant here offers exquisite cuisine using local ingredients. They immediately ordered two popular dishes: Imagane Kuroge Wagyu Beef Sirloin Steak and Pilikadam Curry. Rui's wine was also enjoyed as he savored the Imagane Kuroge Wagyu, which has a perfect balance of lean and fatty meat, and the Pilika Dam Curry, a hearty dish that uses many local specialties.</p> <p>Imagane is famous for its clear streams, and gold dust can also be found in the tributaries of the Goshi-Ribetsu River. How did it turn out?</p> <p>When we were a little hungry, we tried Imagane's specialty, tofu. Imagane-cho's tofu is made from locally grown soybeans and has won gold and silver awards in competitions. The tofu is so good that even Mr. Rui's appetite was whetted.</p> <p>The day was also the middle of the "Imakane Hachimangu Shrine Festival (Imakane Autumn Festival)," which is held to pray for a good autumn harvest. The main highlight of the festival is the "Kenka Taiko Gassen," in which three floats gather and the sound of taiko drums resounds. The two men were allowed to play the drums during a rehearsal, and they were very excited to hear the beat of the drums echoing through their bodies.</p> <p>After enjoying the festival, it was time for a final drink. Imagane's sake is made from the delicious rice and water of Imagane Town. They enjoyed seasonal delicacies such as egg omelet with Imagane soft white onion, Matsumae pickles with soft white onion, potato salad and croquettes made with Imagane potatoes, and other seasonal delicacies.</p> <p>Bar poet Rui Yoshida and Anna Reina Kusaka first headed to a ski resort with lodging facilities. The restaurant here offers exquisite cuisine using local ingredients. They immediately ordered two popular dishes: Imagane Kuroge Wagyu Beef Sirloin Steak and Pilikadam Curry. Rui's wine was also enjoyed as he savored the Imagane Kuroge Wagyu, which has a perfect balance of lean and fatty meat, and the Pilika Dam Curry, a hearty dish that uses many local specialties.</p>
41	July 26, 2020	Otaru-Niki	<p>This is the ninth year for "Yoshida Rui: Hokkaido Buri Machi Meguri". The spread of the new coronavirus has caused an unprecedented situation in Japan and around the world, and even now we are still in a state of inattention. While various businesses and restaurants are struggling to reopen for business, Rui Yoshida, a bar poet, visited Hokkaido after a long absence, hoping to bring a little cheer to the people of Hokkaido. In this edition of "Rediscovering Hokkaido," he looks back on past videos. Looking back at the past, we see Rui's favorite food! Hokkaido's famous Genghis Khan, which he tastes at least once every time he goes on location! The special products of the region and the exceptional taste of eating in nature are also introduced. Reigning announcers also make an appearance! Kanako Murotani, who enjoys drinking with Rui, introduces some of the restaurants that hold fond memories for her and Rui. Rena Kusaka also brings energy to the people of Hokkaido through food. Don't miss the products that can be ordered.</p>
42	August 29, 2020	Sapporo-Terrace	<p>Hokkaido is dazzling under the summer sun! Rui Yoshida, a bar poet, and Rena Kusaka, an HBC announcer, wander around the spots in Sapporo where you can enjoy outdoor activities. We start with activities at a ski resort in Chao-ku! Rui enjoys tubing and Kusaka enjoys skiing on the water-filled summer slopes while feeling the fresh breeze. On the terrace, an exquisite buffet lunch featuring vegetables grown in Naganuma Town is available only on weekends.</p> <p>After experiencing the summer ski resort, guests will enjoy homemade wine and light meals on the winery's terrace while looking out over the vineyards. Dozens of wines, some with apples and blueberries! Even Rui enjoyed the unique flavors!</p> <p>Next, we went to a sweets and direct-sale vegetable stand started by a farmer. The balance of freshly picked strawberries with a hint of sourness and soft-serve ice cream is exquisite! Also, in a park full of greenery, you will find some great tastes! We visited a store serving jowari soba (buckwheat noodles) and a distillery for gin. Rui's favorite alcoholic beverage spot. At the distillery, they tasted products made with various botanicals and kelp, a specialty of Hokkaido...and the two, feeling tipsy, even had some Genghis Khan outside! Enjoying the short Hokkaido summer outdoors in the lush green fresh air. The closing phrase is also noteworthy.</p>
43	September 19, 2020	Sapporo-Farm restaurat	<p>Hokkaido is now over the summer heat, and the harvest season is in full swing. Bar poet Rui Yoshida and HBC announcer Rena Kusaka wander around farm restaurants in the suburbs of Sapporo.</p> <p>At a restaurant in Naganuma Town, fresh vegetables are sold directly from growers and served buffet-style with vegetables grown by contract farmers as the main course. The dishes are colorful and appetizing, and are very popular among women. Visitors can also try their hand at making doboroku, a Japanese alcoholic beverage made from delicious rice, in Naganuma Town, where rice paddies are spread out. Doboroku is made by slowly fermenting rice with malted rice and other ingredients. Pudding made from doboroku is also available. Next, we turn our attention to "shaved ice" incorporating delicious vegetables. This is Mrs. Oki's original flavor, created from the idea of utilizing all the vegetables grown in-house. Among them, the "corn" is exquisite in its natural sweetness and mouth feel! After tasting the delicious vegetables, we went to a restaurant with a beautiful sunset... The restaurant, which serves rice grown by the previous owner who hails from Shikoku, offers dishes that highlight the rice. You will enjoy seasonal delicacies such as fluffy egg beef stew omelet rice and shrimp and scallop tendon with thickened egg yolk. The closing phrase is also noteworthy.</p>

44	October 24, 2020	Lake Toya Hotspring	The area around Lake Toya is a fascinating place to enjoy the richness of nature. Before the autumn leaves change color, bar poet Rui Yoshida and HBC announcer Rena Kusaka take a wander around the area. First up is a log house tucked away from the hot spring resort area. Here, you can enjoy the spectacular view of Lake Toya and delicious food: gratin made with Date golden pork stewed for two days and homemade bread, and cider made with apples from Toya, a perfect marriage! Next, we went to a place where you can enjoy as many as 30 kinds of herbs. You can experience making your own original herb tea and herb salt, and even have a meal with herbs added. Another place to relax is by Lake Toya.... A café opened this year, where visitors can enjoy a footbath outside, and inside, books on volcanoes and nature are available for anyone to read. The books were reused from a closed Toya school. In the evening, go to a restaurant loved by locals.... The restaurant's original grilled rice balls to go with popular Muroran yakitori and sake snacks! The hot onigiri is topped with butter and the taste of the rich cheese inside the onigiri spreads in your mouth. We enjoyed the delicious taste with various seasonal flavors. The day ended with the customary fireworks at Lake Toya and a very satisfying day. We also look forward to Rui-san's closing phrase.
45	March 27, 2021	Asahikawa winter	Asahikawa is a town with magnificent nature, including Daisetsuzan and the Ishikari River. Asahikawa is a town where rice cultivation flourishes due to its basin-like climate with temperature differences. Asahikawa is famous for its ramen! This time, he will try a unique and addictive ramen, which has been preserved for 47 years, called "Shoga Ramen". The soy-sauce based soup has an addictive taste with the unique flavor of ginger. The one-of-a-kind ramen, made with Rui's local "Tosa ginger" and exquisitely flavored, was somehow nostalgic. In search of Asahikawa's delicious food, Kusaka went to a café. She had some specialties at a stylish café renovated from an old private house. Rui-san went to a sake specialty store in search of delicious sake from Kamikawa. The sake specialty store has over 200 kinds of sake. Going to the back of the store, you will find a nice corner where you can enjoy drinking sake standing up. Here, you can enjoy sake from Higashikawa Town, which has inherited the sake brewing tradition of Gifu Prefecture's "Michizakura," which has a history of over 140 years. Hot oden, which warms both body and soul, is the perfect accompaniment to the cold sake. The restaurant also boasts delicious food. Rui and Kusaka enjoy the delicious gourmet food of Asahikawa, the northern part of Japan! They will enjoy "shinkoyaki," Asahikawa's soul food made with a secret sauce, charcoal-grilled dishes grilled over an exquisite fire at a Japanese restaurant run by a husband and wife team, and sashimi with freshly grated horseradish. And the closing haiku will be noteworthy!
46	April 29, 2021	Hidaka	With the melting of the snow, the season of spring has arrived in Hokkaido. This time, we will travel to Hidaka, a horse-producing region in Hokkaido. First, we will visit a farm with thoroughbred foals...but what we will visit is a "goat farm. We will enjoy the rich milk of goats raised in the nature of Hidaka. Goat milk is a nostalgic taste for Rui. Born in Kochi, Rui was raised on goat's milk when his mother could not produce enough milk, and it became the source of his current health. It is a cup of nostalgia and gratitude. Next, we went to a popular Western-style restaurant run by a couple. Here, the hearty pork chops and hot spaghetti cutlets are served. The meat is accompanied by local vegetables, and you will enjoy the delicious taste of Hidaka. The cherry blossoms in the Hidaka area are at their best around Golden Week. In Urakawa Town, we will introduce the powerful and elegant cherry trees that were not open to the public last year due to the corona. Although the cherry trees are still in bud, the program has obtained footage of the cherry trees taken last year. Along with the footage of cherry blossoms in full bloom, we hope that they will bloom this year. In Sani Town, you will enjoy octopus shabu-shabu (octopus dumpling), which is good to drink, and apoi ton (pork), which is pasture-raised pork. The tender texture of the exquisitely roasted pork and itsunctuous flavor...you will enjoy the tastes of the sea and the mountains. And one ingredient of Hidaka in spring that cannot be missed is "spring sea urchin". At a famous local sushi restaurant, you will be served rich raw sea urchin. The sea urchin grilled on a ceramic plate with only seawater as seasoning was a taste that could only be found in the local area. The Hidaka area was the perfect place to enjoy the delicacies of spring...and the closing haiku is also noteworthy.
47	October 03, 2021	Shikaoi, Shikaribetsu	This time, bar poet Rui Yoshida and announcer Rena Kusaka will take a wander around Lake Shikaribetsu in the town of Shikaoi, Tokachi. First, let's start with a place where you can enjoy nature to the fullest. They will experience canoeing on Lake Shikaribetsu, the only natural lake in Daisetsuzan National Park, feeling the clarity of the lake surface and the cool breeze of nature. And the most noteworthy is the air trip, which you can enjoy from the perspective of the creatures living in the forest. You will feel a sense of oneness with nature. Also noteworthy is the "French toast with bagels" served at the cafe while enjoying the view of Lake Shikaribetsu. The cafe is a place where you can enjoy the view of Lake Shikaribetsu. Many farm restaurants, mainly run by farmers, are scattered throughout the town of Shikaoi, and you can enjoy eating at unique restaurants while driving around. At restaurants run by dairy farmers, visitors can taste delicious farm vegetables, locally produced beef and pork steaks, yogurt, cheese, and more. The most popular dish, the "Slow Burger," is a hamburger made with local pork, sandwiched between custom-made buns kneaded with farm milk, and yogurt instead of butter to spread the fresh umami flavor. The taste, which Rui also fell in love with, can be found at..... The restaurant offers a buffet of dishes using local vegetables and pork, allowing visitors to enjoy the culinary treasures of "Tokachi." And while there are many Kao specialties, the "must-try!" is the stewed Genghis Khan. The meat, seasoned with secret seasonings, is really tender and tastes great with bean sprouts and chives. The closing phrase of Lake Shikaribetsu is also noteworthy.
48	October 23, 2021	Takinoue	The place we visited this time is Takigami Town in East Hokkaido. The town is famous for its grass cherry blossoms, but there was also something to enjoy only in autumn. First, they visited an herb garden with about 200 varieties of herbs. They had basil pasta and salad with edible flowers picked in the garden along with delicious herb tea, while Rui had a hamburger steak of Okhotsk Hamanatsu beef and a loaf of bread with herbs. The aroma of the herbs soothed the two of them and made their meal more enjoyable. In addition to the food, there was more soothing herbs in the garden. Anna Kusaka lay down on the path of thyme in bloom and experienced the fragrance. Meanwhile, Rui-san visited a Japanese peppermint oil factory, which can only be seen during this season. Takigami Town is famous for producing the largest amount of Japanese peppermint oil in Japan, which is used in various products such as lotion and sake. Rui experienced the cool and refreshing feeling of being steamed by the aroma of steamed Japanese peppermint. At the roadside station, along with Japanese Hokka products, sandwiches made with wheat from Takigami and juice from Kochi Prefecture's Kochi Town were on sale. In fact, Takigami Town is a neighboring town to Rui's birthplace, Niyodogawa Town, and was a friendship town with Takigami Town. Many of Takigami Town's settlers are from Kochi Prefecture, and it was people from Kochi Prefecture who were responsible for the development of Takigami Shiba-zakura Park. Along with various encounters, many delicious meals will be served. Impressive dishes such as pork shabu with local Hakka, champion noodles with fresh and mild milk, and pasta with local tomatoes and Hakka noodles will be served. A town where you can feel Rui's connection, a town where you can feel the aroma... A closing phrase about the town that you can feel with all five senses is also noteworthy.
49	November 27, 2021	Shikabe	The Shikabe Intermittent Spring in southern Hokkaido has been spouting hot water for nearly 100 years, and the bar poet Rui Yoshida is starting off the day with a footbath at the spring. Shikabe Intermittent Spring Park is adjacent to Michi no Eki (Roadside Station), where you can enjoy fresh foods, dishes, and souvenirs, and is a spot full of delicious foods of Shikabe. The roadside station also has a "hot spring steaming kiln" where you can steam your purchased seafood and meat dishes in a steamy atmosphere. The cooking is simple, but it is a popular place to savor the flavor of the ingredients. Rui-san, with a beer in his hand, enjoyed the steamed Genghis Khan and seafood with gusto. Anna Kusaka was impressed by the taste of the marjuriu buns. Shikabe-cho is also a great place to enjoy forest bathing and walking in the forest. There are unique spots in the forest, such as a coffee shop where you can experience home-roasting and an old private house-style residence with valuable antiques on display. Once you have worked up an appetite, you can try your hand at "cod roasting. The hard "stick cod" is dried by exposing it to the cold wind and then beaten with a hammer until it becomes soft. The meat is removed and served with mayonnaise mixed with delicious cod roe, a specialty of Kanabe. Feeling the bounty of the sea, we spent a very satisfying time with sake from the neighboring town of Nanae. The fatigue of the trip is healed by soaking in a hot spring that has been bubbling over since the Taisho era (1912-1926), and tasting the seasonal ingredients. The town of Shikabe is full of the charms of southern Hokkaido, and the closing phrase of the tour is also noteworthy.
50	January 04, 2022	Route 12	This time, we will wander around Takikawa City, Naie Town, and Sunagawa City along Route 12, which is famous for having the longest straight road in Japan. First, we will have fresh soba in Naie Town. They will taste soba with duck meat, which is made with many delicious Sorachi ingredients, and soba with local tomatoes added to the dipping sauce for a crispy taste, along with sake. Filled with soba, the two will go to a place that has more to offer than just "food. It is a factory that excels in the art of polishing. Rui's favorite beer is transformed into an impressive taste with a beer tumbler! Heading north on Route 12, we discovered a delicious specialty in Sunagawa City. It is "pork chap," a staple at Western-style restaurants. Sunagawa City has established the "Sunagawa Pork Chap Council. It is promoted as a local gourmet "Sunagawa Pork Chap" using local specialties, onions and tomatoes. Nineteen cafes, diners, and even Chinese restaurants in the city offer this unique flavor. Rui enjoys it with a generous amount of sauce. The perfect balance of sourness and sweetness was very satisfying and a perfect match with white wine. Next, we went to a pastry store that has been in business for over 70 years in Takikawa City. Upon entering the store, we found a wide variety of products ranging from Western-style confections to Norimaki, inarizushi, rice cakes, and more. Among them, "Butter Mochi" is a seasonal delicacy. It is made by kneading butter into the rice cake, and its moderate sweetness and stickiness give it a unique texture. We enjoyed a taste that has been loved by the people of Machi. Finally, we had oden, a dish that is a must-have in winter. In the steamy air, we tasted daikon radish and Japanese butterbur, and Rui was convinced that it went well with sake. The beef tongue, which melts in your mouth, is also exquisite! The closing haiku is also noteworthy.
51	June 18, 2022	Ebetsu	We go to Ebetsu City, about 30 minutes away from Sapporo City. Rui Yoshida, a bar poet, and Rena Kusaka, an HBC announcer, will wander around to explore the city's charms. First, they visit a residential area of Ebetsu that specializes in colorful tayaki. The tayaki, made by the owner who is a designer, have different flavors of anko (red bean paste) depending on the color. The blue tayaki is flavored with rum, while the brown tayaki recommended by Rui is flavored with chocolate and rum. The pair moved to a location near Ebetsu Station. They visited a café in the former Hokuriku Bank building. The owner was attracted by the century-old stone building and decided to reuse it to open a restaurant. The lunch prepared by the owner, who is a soup sommelier, offers healthy tastes with a focus on local vegetables. Rui was also impressed by the taste of the lunch! Along with lunch, Anna Kusaka also experienced the nail salon that can be enjoyed at the store. Near JR Noppo Station, there is a bread store that opens in a small window early in the morning. The shop offers attractive original sandwiches with a variety of ingredients selected and sandwiched between cobble bun which are a source of energy for those heading to work in the morning. After 9:30 a.m., the store quickly changes to a variety of breads. At this time of year, fresh morning vegetables are delivered from farmers and are also available for sale. This is truly a store that supports breakfast in Ebetsu. Ebetsu has many attractive stores. Here is a wander around Ebetsu, a town of rich food ingredients, where you can meet people at a delicious restaurant where you can enjoy sushi and sweet dishes together, or a craft draft beer store that uses Ebetsu-produced "Haruyutaka" wheat for its fruity taste.
52	July 23, 2022	Rishiri-Puji	Rishiri Island is located in northern Hokkaido. Anna Otake, who is experiencing her first island tour in Hokkaido, and Rui Yoshida, who has climbed Mount Rishiri, will introduce the charms of Rishiri Island. First, they visit a restaurant frequented by locals! The restaurant boasts of its curry using local scallops. Rui-san tastes the freshly fried scallops topped with curry sauce. The scallops, too big to eat in one bite, have a sweet flavor that is perfectly balanced with the spicy curry sauce. Ohtake Anna is also very satisfied with the curry topped with Rishiri octopus. Rishiri Island is not only about mountain climbing. The two cycled around the island, visiting the Fujino Park where Ezo kanzo flowers bloom, a footbath, an alpine plant exhibition garden, and many other places of interest. They also had the chance to try their hand at making oboro kelp from Rishiri kelp. The oboro kelp made by veteran craftsmen looks soft and fluffy like a robe of feathers. You can feel the flavor of the kelp as it melts in your mouth. Were they really able to make "oboro kombu"? It will be interesting to see. We will also be treated to some of the hottest ingredients that are in season. You will enjoy a sea urchin bowl, ramen noodles made with seaweed from Rishiri that has stored up its flavor during the winter season, and a sumptuous meal centering on sea urchin at a popular accommodation in Rishiri Island. The closing phrase is also noteworthy.
53	August 27, 2022	Nanae	This time, we wandered around Onuma Park and the rest of southern Hokkaido in summer. We visited Nanae Town, which is a popular place to enjoy various kinds of alcoholic beverages. This trip to taste the scenery and food started at a ski resort. Here, yoga classes were regularly held at the top of the mountain. Kusaka Anna would have liked to experience yoga and enjoy the view of Komagatake, but the clouds were obscuring the view. Still, the natural breeze and fresh air helped her to relax her body and work up a good sweat. At the summit cafe where we experienced yoga, we had a plate lunch using local ingredients. Local pork, vegetables, and other items were colorfully arranged to stimulate our appetite. Local beer was paired with the lunch. The lake is another attraction of Onuma Park. A cruise on a boat with parasols on the water is a great way to enjoy the wonderful scenery and delicious wines. The park is also noted for its sake brewers. The rice bran from the brewery is used to make sake with local ingredients that go well together. The "Ousama Shitake" (king shitake mushrooms) featured here are a unique brand of Nanae Fukuda Farm. The bigger the shitake is, the thicker the shitake is, and the more you chew it, the more the shitake's flavor spreads in your mouth. They go great with sake, too. Returning to Onuma Park, the couple enjoys a plate of seasonal delicacies at an old café owned by a couple who have been in business for a long time. It will be interesting to see what kind of poems Rui and Kusaka will read at a place that has been visited by numerous haiku poets.
54	September 24, 2022	Honbetsu	Bar poet Rui Yoshida visits Honbetsu-cho, located in the northeastern part of Tokachi. Announcer Rena Kusaka will guide the trip with her wanderings. First, we go to the best place to enjoy the great nature of Tokachi. Through the woods, you'll find spacious grounds and trailer houses! This is a campsite in a private space. The campground offers a spectacular view of the Tokachi Plain and BBQ with delicious local food, and the highlight is the activities that only this campground can offer! The best part is...the Geomon Bath! Rui-san also heals his body in the hot spring bath with a delicious drink in one hand and a view of Mt. Honbetsu is also famous for its beans, which are used to make a variety of products such as soy sauce and miso. We will then go to a Chinese restaurant for a taste of the town's famous ingredients. The menu includes fried rice made with locally produced black bean miso (fermented soybeans) and miso ramen noodles made with black bean miso! The collaboration of Chinese and beans is a taste sensation! In addition, at a curry restaurant that specializes in curry using local ingredients, you will enjoy a collaboration of curry with "Miran beef" steak and an original curry sauce. Also, visit the popcorn fields grown in Honbetsu. We will also visit a popcorn farm that grows in Honbetsu, where we will taste a product that took four years to complete, saying, "I really want to make domestically produced popcorn. Mr. Rui is also a fan of this flavor. We will also enjoy a trip to Honbetsu Town, a treasure trove of food ingredients, such as chicken zangi, which is made with soy sauce, at a sushi restaurant, and udon noodles made with locally grown wheat and beans. The closing phrase is also noteworthy.