

The Food Kingdom/BETSUKAI

Milk/Dairy Products



Betsukai, nestled between magnificent landscapes and sea, one of the leading food kingdoms in Hokkaido. Here are the secrets to their milk, scallops, Hokkai Shima-shrimps, and Nishibetsu Salmons tasting so good in Betsukai. Let me introduce you the charms of Betsukai focusing on "the Best Food-Tourism in Japan".



Cattle are raised on subsoil water and grass of Lake Mashu.

Betsukai's milk, the largest fresh milk production in Japan, is also said to be the best tasting. This is because the cattle are raised on subsoil water and grass of Lake Mashu. As the cattle drink about 100 to 150 liters per day the quality of the water is important. Another reason for the tasty milk, is the pastures. Living in a stress free environment eating lush green grass grown in the fresh air and sunshine, Betsukai cattle are raised in a healthy environment. They produce about 30 liters of tasty milk daily. From this high quality fresh milk, Bestukai Dairy Company Co., Ltd. has produced the best. And sterilized at a medium temperature in a short time, the milk is packed keeping all natural flavors inside. Bestukai's milk can be purchased at restaurants in town, and also as dairy products such as soft ice cream, sweets, yogurts, and cheese.

The milk produced by Betsukai Dairy Company Co., Ltd., use the fresh milk from Dairy Training Farm and two other locations. We aim to deliver the freshest high quality milk, checking the components every day, and communicating with producers in a "face to face relationship".

Betsukai Dairy Company Co., Ltd.
Senior Managing Director
Tokio Nakamura



Using Bestukai Milk

Soft Ice Cream



MILK HOUSE MAP P10 4-E
Located in the city area. Soft ice cream using 100% Betsukai milk, "Betsukai's Milkman", and also various kinds of ice cream.
Tel: 0153-75-3091
Address: Midori-cho 49, Betsukai (Closed in winter)

MILK KINGDOM MAP P9 1-B
Soft ice cream with an original mildly sweet milk taste. Stop by for a break!
Tel: 0153-76-2311
Address: Minamimachi 3, Nakasyunbetsu (Closed in winter)

Cheese / Sweets



Kawasaki Farm MAP P9 2-C
Cheese Workshop
Cheese produced from 100% of their own house fresh milk. Producing cheese using whole milk with no preservatives, from the fresh milk of pasture grazing cattle. Please call before visiting.
Tel: 0153-75-8032
Address: 406-139, Betsukai

Yoshida Sweets Store MAP P10 3-E
Manufactures and sells about 30 different Japanese and Western pastries, and about 20 different kinds of cakes full of local spirit. "Betsukai Fromage", made with milk, eggs, and cheese from Betsukai, is recommended.
Tel: 0153-75-2502
Address: Asahi-cho 14, Betsukai

oncafe MAP P10 3-F
Fresh ingredients from Betsukai on the menu. Cafe au lait and tea with milk are recommended. Have a relaxing time while listening to music.
Tel: 0153-75-0813
Address: Asahi-cho 67-3, Betsukai

Events Info.

Betsukai Industry Festival

A major autumn event held on the third weekend of September every year. You will find a lot of tasty products from Betsukai, such as dairy products and seafood. You can also enjoy watching the horse games tournament and local folk art drum concert.
Inquiry: Tel 0153-75-2111
Betsukai Town Office Agricultural Department of Industrial Promotion

The Food Kingdom/BETSUKAI

Scallops



From the flow of intense tide and the fertile sea. Jumbo Scallops.

The natural scallops harvested off the coast of Notsuke, are very thick and rich tasting. They have often been used as the finest in luxury restaurants and sushi bars in the metropolitan area. The key to its fine taste, is in the sea. It is 16 kilometers (9.9 miles) from Notsuke Peninsula to Kunashiri Island at the nearest point. The scallops of the highest quality are raised in this narrow strait, with rich food planktons flowing in with the tide. Actually, the scallops from Notsuke are full of glycogen, which forms the base of the rich taste. And proudly, the size can be very large with the shell length being about 15cm (5.9 inches) long and the scallop eyes for size of 2L (16 to 20 pieces per 1kg:2.2lb) to 3L (11 to 15 pieces per 1kg:2.2lb). Hence they are called "Jumbo Scallops". They are good eaten raw (Sashimi), or grilled. "Betsukai Jumbo Scallop Burgers", using the scallop spring rolls, are also popular as the new local gourmet.

I have tried so many different scallops before, and found out that the scallops from Notsuke are the best in size, sweetness, and texture. Above all, scallops from the open sea called Tatsumi are splendid. These scallops are used to make the spring rolls for "Betsukai Jumbo Scallop Burgers". By wrapping one in between two spring roll sheets and deep frying until crisp.

Futaba Store manager
Hideaki Kusaka



Try it sometime, the new local gourmet. Betsukai Jumbo Scallop Burgers



It is a locally originated burger with a new taste, having the spring rolls made with scallops over 2L size in a square Hokkaido wheat bun. Three kinds of original sauce is the key factor of the taste. You may also enjoy it with a cold glass of Betsukai Jumbo Milk (500ml: 16oz), Hokkaido fried potatoes, and other size menus. "New Local Gourmet Grand Prix in HOKKAIDO 2010&2011" the two successive grand prix winner. <http://jumbomilk.com>

"Betsukai Jumbo Scallop Burgers" Shop List

Futaba MAP P10 4-E
Tel: 0153-75-2221
Address: Midori-cho 25, Betsukai
Closed: NA

Restaurant Hamanasu MAP P10 3-F
Tel: 0153-75-1311
Address: Asahi-cho 94, Betsukai
Closed: NA

Pork chop store Roman MAP P10 4-E
Tel: 0153-75-2458
Address: Tsurumai-cho 120-3, Betsukai
Closed: Thursdays

Cafe · Oak MAP P10 2-E
Tel: 0153-75-0995
Address: Miyamai-cho 256, Betsukai
Closed: Mondays, Tuesdays

Bekkai Korakuen MAP P9 4-C
Tel: 0153-75-0711
Address: 141-100, Betsukai
Closed: Mondays (restaurant) *Bath open everyday.

Todowara Restaurant MAP P11 4-B
Tel: 0153-82-3914
Address: Notsuke Peninsula Nature Center, 63, Notsuke. (Closed winter)
*Please call and check business days and hours before visiting.

Events Info.

Betsukai Jumbo Scallop Festival

During the May, this food event with the three major shellfish, scallops, clams, and surf clams, is held in Odaitou. In addition to a cooking demonstration of Betsukai Jumbo Scallop Burgers and grilled scallops, you can also enjoy clamming depending on tide conditions.

Inquiry: Tel 0153-75-2111
Betsukai Tourism Association

Michi No Eki Odaitou MAP P14 4-D
Tel: 0153-86-2449
Address: Odaitou 5-27
Closed: Mondays(November-April)