

The Food Kingdom/BETSUKAI

Hokkai Shima-Shrimps



Traditional Shallow-Boat Fishing is still in practice. Fishing season is early summer and autumn.

In the Notsuke gulf where Hokkai Shima-Shrimp thrive, Eelgrass and Sugamo sea grass grow thick in the shallow sea area as the tideland is exposed at low tide. These algae are the spawning ground for many living things including the Hokkai Shima-Shrimps, which can be called the cradle of the sea that protects and raises them. Even today, traditional Shallow-Boat Fishing from the Meiji era is still practiced to avoid damaging this algae ground with the propellers of fishing motor boats.

The sight of Shallow-Boat Fishing, gliding calmly and a triangular sail fluttering in the wind, has become a poetic symbol of Odaitou.

Even in the present day, "Odorigui" (eaten alive) and deep fried Hokkai Shima - Shrimp on a bowl of rice can be only eaten here during fishing season. So please come to Odaitou, and enjoy the tastes with wonderful scenery and hot springs.



Suiraku Maruta Store manager Hirotooshi Oosumi



More to discover!

Clams Clamming in the town.

The clams from Odaitou during the fishery seasons from March to July and September to November, are bigger in size compared to those from different fishing areas. At the Odaitou Friendship campground and Arahawando at the tip of Notsuke peninsula, which can be reached by tour-ship, will be crowded with many families enjoying clamming in the season.

\*Please check the dates and time before visiting. Inquiry: Tel 0153-75-2111(Betsukai Tourism Association)



Surf Clams Thick and Large Surf Clams

Like the scallops, surf clams from Betsukai are really big. They are popular for the thickness and rich taste. Fresh surf clams can be cooked in many ways, such as sliced into Sashimi, mixed with vinegared miso, or grilled with butter. You can also enjoy the rich broth when cooked in curry or stew.



Only now, only here. "Seasonal Gourmet"

Deep fried Hokkai Shima-Shrimps on a bowl of rice



Deep fried whole fresh Hokkai Shima-Shrimps, on top of rice. With a rich taste and delicious smell, the shrimp tastes excellent. The sweet sauce will stimulate your appetite.

Where you can eat the Deep fried Hokkai Shima-Shrimps on rice

Restaurant Shiraho

MAP P13 4-C

Tel: 0153-86-2033

Address: Minato-cho 170, Odaitou

Closed: Second and fourth Mondays (may change)

Suiraku Maruta

MAP P13 4-C

Tel: 0153-86-2006

Address: Minato-cho 175, Odaitou Closed: Sundays

Events Info.

Shrimp Festival

Held in Odaitou on the last weekend of June, when the Hokkai Shima-Shrimps' fishery season is at it's peak. You can fully enjoy the tasty foods from the Nemuro straits including Hokkai Shima-Shrimp. Inquiry: Tel 0153-75-2111(Betsukai Tourism Association)

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Nishibetsu Salmon



Once presented to Tokugawa Shogunate, The top quality Nishibetsu Salmon

The Nishibetsu River which runs through Betsukai from east to west, has it's headwaters near Lake Mashu, which has a world renowned transparency, and flows into the sea of Nemuro.

The Chum Salmon native to this river is called "Nishibetsu Salmon". It was given the honor until the late Tokugawa shogunate since it was presented to Ienari Tokugawa, the 11th generation General, in the Edo period. In addition, in 1878, the government built Japan's first cannery in Bestukai. Salmon and trout were canned by under guidance of American engineers. Today, Betsukai is introducing its delicacies to the world, such as a traditional pickling method called "Yamazuke" (fish preserved in salt) and fresh lightly salted sliced fish, prepared by skillful masters.

It is said that the secret to Nishibetsu Salmons tasting so good, is the interaction of the water quality of Nishibetsu River with the pipe-shaped stones on the river bottom, called "the whistle of taste". The water quality of rivers is checked every month by the Betsukai Fisheries Cooperative. In this town, fishermen, farmers, and townspeople are united and working together to preserve the environment.



Betsukai Fisheries Cooperative, Councilor Ryohei Ishikawa

Traditional delicacies for gifts and souvenirs.

Kenjyozukuri "presentation method for the Shogunate"



It is the "Yamazuke" (fish preserved in salt), the traditional method of pickling that dries fish in the sun and cold wind with a great care of skilled craftsmen.

You can taste the real flavor of the natural salmon, matured slowly over time.



Annual ring of taste

For your convenience, you can purchase the "Kenjyozukuri" by the slice. About 100grams (0.22 lb) per slice. It is best to grilled for breakfast.

For purchase/Inquiry:Betsukai Fisheries Cooperative Tel 0120-24-8876(free call) Tel 0153-75-8111 Fax 0153-75-8055

Factory: Tel&Fax 0153-75-8176

\*For orders and Inquiries, Monday through Friday, 9AM to 5PM.(closed on Sat. Sun. and holidays)

Events Info.

Nishibetsu River Taste of Autumn Festival

Held at a site near Betsukai Fisheries Cooperative, on the second Sunday of October every year. Other than the display and sale of Nishibetsu Salmons, you can enjoy various fun activities, such as the grabbing games and salmon derbies. Inquiry: Tel 0153-75-2111(Betsukai Tourism Association)

Mixed breed Japanese Cattle

As Betsukai has the biggest fresh milk production in Japan, it is also well known for beef cattle production. The mixed breed Japanese cattle from Jay Farm Shimazaki, is one of the brands that is getting more attention today. They have 50% or more blood than the Japanese Black cattle breed, which are crossbred with dairy breed (Holstein) and Japanese breed (registered cattle). The beef texture is more like the Japanese cattle's than the Holstein's, and the lean meat in particular has good reviews. The meat being less fatty and having no "beefy" smell. Other than BBQ, you can also enjoy its delicious taste in various dishes, such as a hamburger steak using 100% medium-ground Betsukai beef. For purchase/Inquiry:Midori Workshop Tel 0154-86-7121

