



Enjoy delicious fresh Okhotsk seafood, a



Local specialties are excellent! Famous agricultural products

The Okhotsk area is one of the leading farming districts in Hokkaido. A big difference between day and night temperatures causes crops to be very tasty. Various farm products like onions, potatoes, pumpkins, Chinese yams, sweet corn, sugar beet, beans and wheat are produced here. Dairy farming and livestock raising, with the production of high quality local products like milk, dairy products and beef, are also common.



Enjoy each season through bountiful seafood from the offshore ocean!

The attraction of Okhotsk is being able to enjoy various kinds of seafood throughout the four seasons. Representative delicacies from the local sea include scallops, salmon and Atka mackerel, while *kinki* rockfish, crab and Hokkai shrimps are also popular. Nearby lakes and rivers also abound in fishery resources, and great-tasting freshwater clams, pond smelt, icefish and oysters are available depending on the season.



How about having a “bear” as a snack? Find a unique local specialty!

Kumayaki is a hot, bear-shaped Japanese pancake filled with red bean paste made from Hokkaido-produced beans and other local farm products. It even has a tiny tale at the back! There are two kinds of bears, brown and white ones, which can be found at Michinoeki (Roadside Station) Aioi in Tsubetsu Town. Please take a trip to Okhotsk and enjoy trying many unique local delicacies at each place until you find your favorite.



blessing from the sea



◀ Hairy Crab

Several kinds of crab are representative delicacies in this area. Among them, hairy crab is the most popular because it is filled with juicy meat. Its *kanimiso* (crab tomalley) tastes especially rich. Due to the nutritious plankton that flows with the drift ice, hairy crabs are well-muscled and taste sweet in spring, and can be served both raw (sashimi) and boiled. Other kinds of crab like king crab and snow crab may also satisfy gourmets like the hairy crabs do.

Oysters

Okhotsk oysters grow up in a nutritious brackish lake where they gain weight. Since they store large amounts of glycogen in the body, they have a rich savory taste and firm texture. Various raw, grilled and steamed dishes of hearty oysters, called the "milk of the sea," are all delicious.



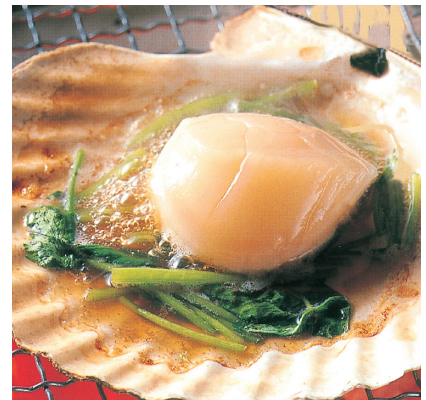
Salmon Roe

Ikura, a glittering "jewel of the sea," is salmon roe that has been steeped in soy sauce. Fresh roe from fat salmon living in the sea of Okhotsk is particularly delicious, and is great when dished up as *Ikura-don*, a rice bowl topped with lots of *Ikura*. It provides a unique culinary experience of this area.



Scallops

The Okhotsk area is the biggest scallop production area in Japan, and Tokoro in Kitami City is especially famous as "scallop town." Large, fleshy, flavorful scallops are very tasty as sashimi, and scallops fried in butter are also a delight. Please enjoy their nice texture fully.



Dairy products

The Okhotsk area is also one of the most famous dairy areas in Japan and lots of dairy products like cheese and ice cream are produced from fresh milk here. Among these, ice cream and soft serve ice cream come in many kinds; some have the rich taste of fresh cream and others have unique flavors including those of local fruits. Visitors can enjoy travelling around tasting the different ones.



Okhotsk Fish Calendar

The Sea of Okhotsk is one of Japan's major fishing grounds. Due to the low temperature in the drift ice season, sea creatures gain fat to protect themselves against the cold. Please enjoy the delicious Okhotsk seafood.

