

Including mountains,
lake and sea

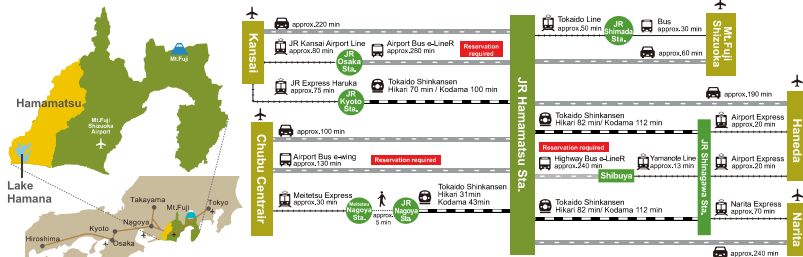
Hamamatsu Food X Farming

Experience Tour

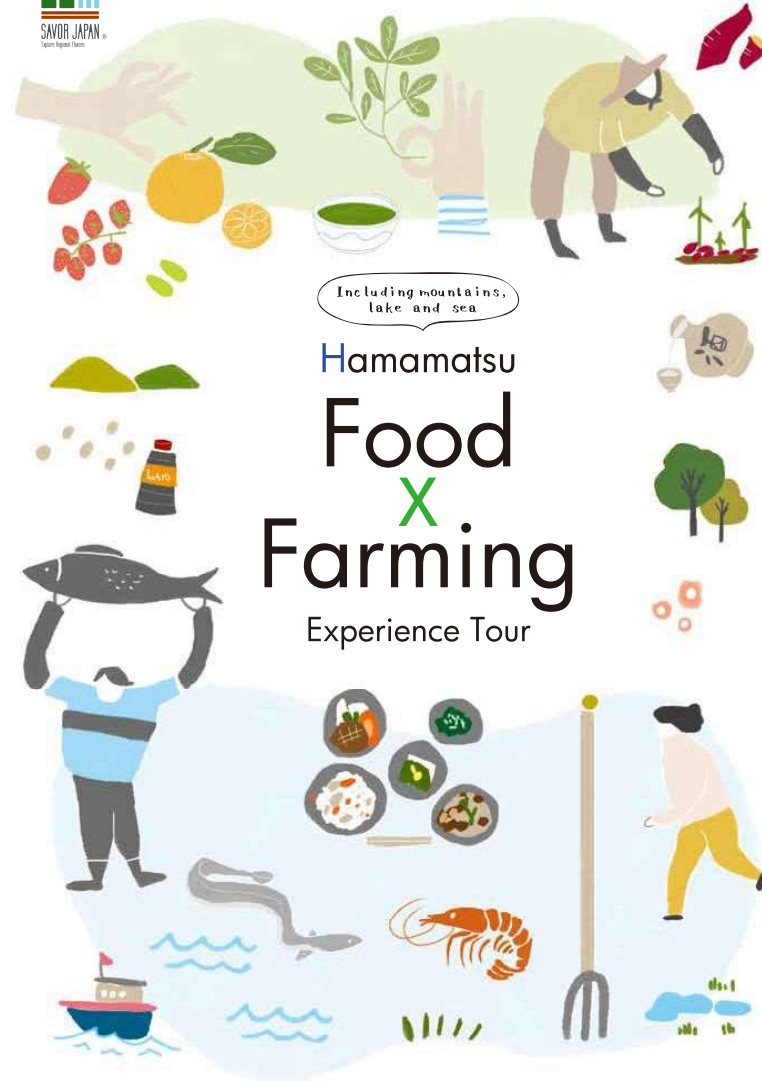
Click here to download the pamphlet. [▶ https://www.inhamamatsu.com/event/foodfarming_english.pdf](https://www.inhamamatsu.com/event/foodfarming_english.pdf)



Access



Hamamatsu City Agriculture and Fisheries Division 103-2 Motoshiro cho, Naka ward, Hamamatsu 430-8652 TEL:053-457-2334



Sea and lake



1 Takiya-Ryou (Night fishing) [Period] May. - Sep. Reservation or Inquiries info@inhamamatsu.com (English) TEL 053-592-2260 (Japanese)

Operator	Takiya Association	Homepage	https://www.inhamamatsu.com/activity/takiya-fishing.php	Wheelchair	—	Stroller	—
Address	9985-3 Ubumi, Yuto cho, Nishi-ku, Hamamatsu	Parking	<Takiya association> 3 Motorcoaches / 30 Cars <Bentenjima beach park> Charge 8 Motorcoaches / 400 Cars	Language	Japanese (Interpreter: EN · CN)	Others	With English & Chinese guide videos
Boarding location	Takiya association / Bentenjima beach park	<small>* Available on Sagami JR Bentenjima Station</small>					
Start time	First part: At dusk (varies depending on season) / Second part: from 11pm (up to 48 people)						
Reservation Deadline	English reservations must be made at least 5 days in advance	Precaution	Up to 4 people / boat. If you want kids to ride together, the combination of <2 adults plus 3 kids> <3 adults plus 2 kids> are only available. · Unfortunately, fishing may have to be suspended in bad weather. · If you want to dine on raft only, (Adult ¥3,000/person, Children ¥1,500/person)				
Cancellation fee	¥10,000 / boat If canceled from 2 days prior						

Up to 80 People Time required 90 min
Fee ¥30,000/boat
Interpreting service available ¥15,000~

Takiya-Ryou
Experience this unique traditional fishing method, with over 100 years of history on Lake Hamana, for yourself. Under the cover of darkness, while illuminating the water, land your catch with a harpoon and net.

Up to 80 People Time required 180 min
Fee ¥33,000/boat
Interpreting service available ¥15,000~

Takiya-Ryou + Dining at Takiya-tei
After enjoying Takiya-Ryou, enjoy the flavor of your catches on the Takiya-tei raft that floats on the lake.

Up to 20 People Time required 180 min
Fee With interpreter ¥50,000 /boat ~ + (Number of people x ¥1,000)

Sunset cruise + Takiya-Ryou + Dining at TAKIYABASE
You can enjoy the dinner at TAKIYABASE, an exclusive raft with tables, chairs and a sofa, on the lake after fishing.

2 Seine Fishing Experience and BBQ at Lake Hamana [Period] May. - Oct. Reservation or Inquiries info@inhamamatsu.com (Japanese · English)

Name of facility	Kanzanji Sun Beach Vacation Rental Reserve	Homepage	https://www.inhamamatsu.com/experience/seine-fishing.php	Reservation Deadline	7 days in advance		
Address	Kanzanji Sun Beach, Nishi-ku, Hamamatsu	Parking	4 Motorcoaches / 150 Cars	Wheelchair	△	Stroller	△
Start time	10am	Closed	8/13~16, 8/29~31	Language	Japanese (Interpreter: EN · CN)		

Up to 20 - 35 People Time required 180 min
Fee With interpreter 20~25 participants ¥235,000 / net
26~35 participants (max.) additional charge of ¥12,000 / person applied

Seine Fishing Experience + BBQ
Japan is a land full of oceans and lakes, Lake Hamana is one of the county's most prominent brackish lakes, and it features an abundance of marine life. Participants will learn about the lake's ecosystem while experiencing seine fishing with local fishermen. A BBQ will follow afterwards, featuring fish caught during the activity along with meat and vegetables.

3 Eel farm tour [Period] Apr - Sep Reservation or Inquiries info@inhamamatsu.com (English) TEL 053-487-1896 (Japanese)

Name of facility	Tenpo Co., Ltd.	Homepage	http://www.unagi-tenpo.com	Reservation Deadline	7 days in advance		
Address	3353-1 Shirasu cho, Nishi-ku, Hamamatsu	Parking	2 Motorcoaches / 15 Cars	Wheelchair	△	Stroller	△
Start time	12pm	Closed	Wednesday + 4th Saturday of the month Sunday (may also be closed at other times)	Language	Japanese (Interpreter: EN · CN)		
Others	English pamphlet available						

Up to 2-30 People Time required 120 min (From 12:00 PM on weekdays)
Fee ¥3,500 -
Interpreting service available ¥12,000~

Meal (select from menu) + Eel farm tour + Eel catching

Experience the taste of the pride of Lake Hamana, the delicious unagi. Select from our menu, including dishes such as unaju (unagi served with a sweet soy-based sauce) and a shirayaki (salted unagi) set meal. After your meal, take a tour of our large eel farm, guided by an eel expert, and enjoy learning all about unagi.
*Shirayaki made without alcohol is available.
*Prices may vary according to the cost of sourcing unagi.



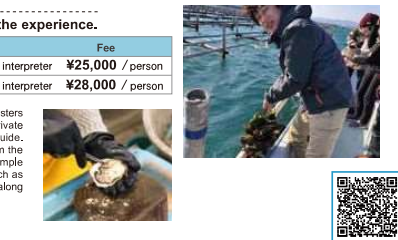
4 Oyster Farm Experience on Lake Hamana [Period] mid-Dec. - early Mar. Saturday from late Jan. - Mar. Reservation or Inquiries info@inhamamatsu.com (Japanese · English)

Name of facility	YAGITA OYSTER FACTORY · Oyster Shack Hiroshi · Waterfront Inn Oyado "Inoue"	Homepage	https://www.inhamamatsu.com/experience/oyster-farm-experience.php	Reservation Deadline	7 days in advance		
Address	Maisaka, Nishi-ku, Hamamatsu	Parking	15 Cars (Waterfront Inn Oyado "Inoue")	Wheelchair	—	Stroller	—
Start time	2pm - (Check in to the inn by 1:30pm)	Closed	Monday, Tuesday and 1/1 ~ 3	Language	Japanese (Interpreter: EN · CN)		
Others	Partially						

Up to 5-10 People Time required 1 210 min 2 210min
Fee Varies depending on contents of the experience.

1 Oyster shell visit + oyster hut + 1 night stay	With interpreter	¥25,000 / person
2 Oyster shell visit + oyster shucking experience + 1 night stay	With interpreter	¥28,000 / person

This is a two-day and one-night trip which visitors can taste rare premium oysters farm raised at Lake Hamana. Visitors take a 5-minute boat ride from the private boarding dock at a Japanese traditional inn, to tour the oyster farm with a guide. Participants can sample oysters at an oyster hut or can learn directly from the oyster farmer about the oyster shucking technique and the best way to sample oysters. Japanese dinner using a variety of local seasonal ingredients such as oysters will be served at the inn "Inoue", a traditional Japanese inn located along the beautiful shore of Lake Hamana.
*Oyster shucking Plan is available only on certain days.



5 Oyster shucking experience & Steamed oysters [Period] Saturday from late Jan. - Mar. Reservation or Inquiries TEL 080-1611-6447 (English) 053-592-0485 (Japanese)

Name of facility	YAGITA OYSTER FACTORY	Homepage	https://yagitaoyster1922.jmdofree.com	Reservation Deadline	2 days in advance		
Address	18-1 Maisaka, Maisaka cho, Nishi-ku, Hamamatsu	Parking	1 Car	Wheelchair	○	Stroller	○
Business hours	10am - 3pm	Start time	3 pm - (Negotiable for your desired time)	Language	Japanese · English		

Up to 6 People Time required 90 min
Fee ¥2,500 (Oyster shucking experience + 3 steamed oysters)

Oyster shucking experience + Steamed oysters

Experience the art of oyster shucking directly from an oyster artisan, then enjoy the flavor of them steamed. Catch a glimpse of the wisdom and technique of our oyster fishermen, heirs to over 90 years of history. You can also enjoy shopping for a variety of local marine products, including raw and in-shell oysters, in our store.



*All listed prices are tax included.

Traditional storehouses



6 Soy sauce straining

[Period] Year-round [Reservation or Inquiries] info@inhamamatsu.com (English) TEL 053-586-2053 (Japanese)

Name of facility	Mejiya Shoyu	Homepage	https://www.inhamamatsu.com/factory/mejiya-shoyu.php	Reservation Deadline	10 days in advance
Address	2276 Komatsu, Hamakita-ku, Hamamatsu	Parking	1 Motorcoach / 10 Cars	Wheelchair	△ Stroller △
Business hours	Weekday 8:30am - 3pm Saturday 9am - 1pm	Closed	Sunday / Holiday	Others	English materials available
Language	Japanese (Interpreter: EN · CN)				

Up to 10 People Time required: 180 min (varies depending on the number of people)
 Fee: No interpreter ¥4,400 / Interpreting service available ¥12,000

Factory tour + Soy sauce straining + Tasting + Souvenirs (※1) (※1) 100 ml bottle of strained heated soy sauce, original towel

Take a tour and experience soy sauce straining at Hamamatsu's stalwart soy sauce brewery, established in 1875, and deepen your knowledge of soy sauce, one of the supporting pillars of Japanese food culture. The wooden factory, used for over 100 years, is one of the most must-see Japanese buildings. In addition to being able to strain your own soy sauce (100ml) to take home as a souvenir, the adjoining store features a variety of soy sauce, and other sauces for you to enjoy.

In order to protect the koji mold vital to the production of soy sauce, please do not eat raw on the morning of the tour.





7 Sauce Factory Visit & Experience Tour


[Period] Year-round [Reservation or Inquiries] info@torii-sauce.com (English)

Name of facility	Torii Sauce	Homepage	www.torii-sauce.jp	Reservation Deadline	By 12 pm the day prior to the tour
Address	20-8 Aoi-cho, Naka-ku, Hamamatsu	Parking	8 Cars	Wheelchair	△ Stroller ○
Start time	Tuesday only 2pm -	Closed	Everyday except Tuesday	Language	English

Up to 1-8 People Time required: 90 min
 Fee: ¥30,000 / group

Factory Tour + Sauce tasting + Bottling & Labeling + Light meal + Souvenirs (※1) (※1) your own bottled sauce and a traditional apron

This program will take you to visit a local traditional sauce company which is strictly particular about its ingredients and production methods and continues to make traditional sauces. The 3rd generation president of the company himself will guide you through the sauce factory tour. You can taste and sample various types of sauces with food and experience bottling and labeling your own favorite source. You can catch a glimpse of the passion of the president of the company who dreams of transforming the unique seasoning that was born overseas and raised in Japan into sauces which match with healthy Japanese dining and sending them to overseas markets again.



8 Guided sake brewery tour by head brewer

[Period] Year-round [Reservation or Inquiries] info@inhamamatsu.com (Japanese · English)

Name of facility	Hana no Mai Sake Brewing	Homepage	https://www.inhamamatsu.com/culture/hanamamai.php	Reservation Deadline	7 days in advance
Address	632 Miyaguchi, Hamakita-ku, Hamamatsu	Parking	3 Motorcoaches / 20 Cars	Wheelchair	△ Stroller △
Start time	10am - / 1pm -	Language	Japanese (Interpreter: EN · CN)	Others	Subtitled sake brewery introduction video (Chinese)

Up to 2~15 People Time required: 120 min
 Fee: No interpreter ¥5,500 / person
 With interpreter ¥12,000 / person

Sake brewery tour + Tasting + Souvenirs (※1)

※A bottle (720ml) of sake with the original label
 Take a tour of Hamamatsu's oldest sake brewery, Hana no Mai Sake Brewing, established in 1864. Our head brewer will personally guide you through the entire sake production process, carried out with great care using the finest materials and locally sourced ingredients. You can learn the traditional sake brewing in depth. You can sample freshly brewed raw sake that you can hardly ever taste, create your own label, and take a souvenir photo. Tax-free sake can be bought at the adjoining store.





9 Farm to Table



A pair-up between a farm restaurant & special made Japanese sake [Period] Year-round [Reservation or Inquiries] info@inhamamatsu.com (Japanese · English)

Name of facility	Noh+ (NOTICE) / Hananomai Brewery	Homepage	https://www.inhamamatsu.com/experience/farm-to-table.php	Reservation Deadline	7 days in advance
Address	Kita-ku, Hamamatsu	Meeting Place	JR Hamamatsu sta.	Wheelchair	△ Stroller △
Start time	Lunch 9:30am - Dinner 2:30pm -	Closed	Monday / Wednesday	Others	WiFi ※Partially
Language	Japanese (Interpreter: EN · CN)				

Up to 5~9 People Time required: 360 min
 Fee: With interpreter
 Lunch ¥22,000
 Dinner ¥30,000 (※Transportation charge is included.)

Sake brewery tour + Daiginjo rice field tour + Meal at Noh+ (NOTICE)

This is a collaboration between a farm restaurant chef and a local sake brewing craftsman, allowing you to discover the finest pairing of cuisine with Japanese sake. Tour the cellar and rice fields used to grow the sake's daiginjo rice (50% polished) before adjoining to the farm restaurant. The restaurant chef and the sake brewing craftsman will explain the cuisine and sake. This is a marvelous opportunity to enjoy vegetables and local ingredients harvested by the chef who cooked the meal, alongside select sake meticulously scrutinized by the brewery. (Lunch & Dinner options available / The sake brewer and the interpreter will be traveling together.)


Mountain village / farm / cooking

10 Mountain village stay and village cooking [Period] Year-round [Reservation or Inquiries] info@inhamamatsu.com (Japanese · English) [Reservation Required]

Name of facility	Guest House Atagoya	Homepage	https://www.inhamamatsu.com/experience/village-stay-cooking.php	En	Reservation Deadline	7 days in advance	
Address	288-1 Nishifujidaira, Tenryu-ku, Hamamatsu	Parking	10 Cars	Wheelchair	△	Stroller	△
Business hours	4pm	Closed	Mar.~Nov. Thursday Dec.~Feb. Wednesday, Thursday	Language	Japanese (Interpreter: EN · CN)		

Others: ※Wheelchairs and strollers can be carried up to the entrance, ※For those who have difficulty using stairs will stay at the first floor.

Up to 7 People Time required: **Cooking Time: approx. 120 min** *The meal time afterwards is your own free time
Fee: **Varies depending on the number of people**

Group rates (with interpreter)			
2 people	¥56,000	5 people	¥90,000
3 people	¥65,000	6 people	¥108,000
4 people	¥80,000	7 people	¥126,000

Experience using local seasonal ingredients to cook + Accommodation

Spend a night at a classic old-folk house located in a mountain village where the clear stream Atagawaga flows through and people live from generation to generation and continuously pass down the tradition. Experience using local seasonal ingredients to cook and prepare for your dinner with a housewife from the village and enjoy your own homemade village gourmet food.

● Dishes made with seasonal ingredients
Example: Spring / Tempura made from edible wild plants, venison curry with green tea flour, seasonal green salad and a comparison of newly harvest green tea (served with Japanese steamed bun) ※The menu is subject to change.
* A part of the menu above can be changed to soba making or Gohai sticky rice cake making.





11 Food making in the rest area of a small village [Period] Year-round [Reservation or Inquiries] info@inhamamatsu.com (English) [Reservation Required]

Name of facility	Roadside Station Kunma Suissha no Sato	Homepage	https://www.inhamamatsu.com/activity/kunma-suisshanosato.php	En	Reservation Deadline	3 days in advance	
Address	1976-1 Kunma, Tenryu-ku, Hamamatsu	Parking	3 Motorcoaches / 50 Cars	Wheelchair	○	Stroller	○
Business hours	10am - 4pm	Closed	Mar.~Nov. Thursday Dec.~Feb. Wednesday, Thursday	Language	Japanese · Chinese (Interpreter: EN)		

Others: Eng. / Chn. Traditional POP Guide, EV stand

Up to 30 People Time required: 45 min / 45 min / 60 min
Fee: **Varies depending on contents of the experience.**

Fee (*No Interpreter)	
① Soba making	¥3,600 (300g) / additional fee ¥1,200 / 100g (※1)
② Gohai mochi making	¥9,400 (28 pieces) / ¥4,700 (13 pieces)
③ Konnyaku making	¥3,550 (10 to 13 pieces)



(※1) Approx. 100g / person

Food-making in a mountain village
You can experience a traditional way of making food in a mountain village. It will be either buckwheat noodles (soba), skewered rice dumplings (gohai mochi), or konjac gel (konnyaku).
※Please be careful if you are allergic to Buckwheat

Food-making in a mountain village + Walking +
Learn about the knowledge of mountain village food

After experiencing food-making, buckwheat noodles (soba), skewered rice dumplings (gohai mochi), or konjac gel (konnyaku)—in a traditional way of the mountain village, take a leisurely walk while feeling nature and the lifestyle of the village. There will be also time for seasonal snacks at a nice place! Further, a local housewife will talk about her knowledge of mountain village food. You can actually see, touch and taste!

I'll show you around!


12 Taxi Sightseeing <Gyoza Making> [Period] Year-round [Reservation or Inquiries] info@inhamamatsu.com (Japanese · English) [Reservation Required]

Name of facility	Hamataro / Meijiya Shoyu / Hana no mai Brewery	Homepage	https://www.inhamamatsu.com/experience/taxi-sighting3.php	En	Reservation Deadline	7 days in advance	
Address	Hamamatsu area	Parking		Wheelchair	△	Stroller	△
Start time	9am	Closed	Saturday, Sunday, Holiday	Language	Japanese (Interpreter: EN · CN)		

Others: Wi-Fi, △Partially

Up to 4-9 People Time required: 420 min
Fee: 4 people ¥27,000/person
With interpreter 5-9 people ¥25,000/person
※Transportation charge is included, PayPal

Soy Sauce Straining Experience + Sake Brewery Tour + Gyoza Making

This is a taxi tour accompanied by an English interpreter, which you get to experience making Hamamatsu's famous "Hamamatsu gyoza" yourself. We will first visit a 100 year-old soy sauce brewery, where you will listen to a lecture on straining soy sauce, before doing it yourself. The pressed soy sauce will be pasteurized, and you can bring it home as a souvenir. After that, we will visit the local sake brewery "Hana no mai" for a short tour and enjoy a tasting session. Finally, we will experience making gyoza at the popular restaurant "Hamataro" which is famous for its Hamamatsu gyoza. It will be fun to compare the taste of the original gyoza soy sauce at Hamataro with the one you have made yourself.




13 Hamamatsu Gyoza Making & Cavern Visit [Period] Year-round [Reservation or Inquiries] info@inhamamatsu.com (English) [Reservation Required]

Name of facility	Ryugashido Cavern Eatery Furusato	Homepage	https://ryugashido-furusato.jimdofree.com	En	Reservation Deadline	7 days in advance	
Address	Kita-ku, Hamamatsu	Parking	25 Motorcoaches / 500 Cars	Wheelchair	△	Stroller	△
Business hours	10am	Closed	Tuesday	Language	Japanese (Interpreter: EN · CN)		



Others: Wi-Fi, △Partially

Up to 5-60 People Time required: 130 min
Fee: 16 years of Under 16 years Interpreting

Gyoza making + Cavern

Not Held

In this program, you will use locally cultivated Japanese yam to make your own Hamamatsu Gyoza, the local popular food. Next, you will visit Ryugashido Cavern, the largest tourist limestone cave in the Tokai area, then enjoy tasting your homemade gyoza along with tempura and Japanese yam afterwards. You will receive a small cone-shaped ice cream which is made from Inasa milk locally produced as a present!

14 Unagi-imo harvesting experience and sweets tasting [Period] Sep. - Oct. [Reservation or Inquiries] info@inhamamatsu.com (English) [Reservation Required]

Name of facility	Unagi-imo kingdom & café	Homepage	http://www.unagiimo.com	En	Reservation Deadline	One month in advance	
Address	50 Oroshi-honmachi, Minami-ku, Hamamatsu	Parking	1 Motorcoach / 5 Cars	Wheelchair	-	Stroller	○
Business hours	10am - 6pm	Start time	10am - / 1pm -	Closed	Tuesday	Language	Japanese

Up to 10-30 People Time required: 60 min
Fee: ¥2,200 PayPal

Unagi-imo harvesting experience + Unagi-imo sweets tasting

Harvest "unagi-imo," sweet potatoes fertilized by the heads and bones of Lake Hamana's famous unagi. Take home up to 5kg of potatoes as a souvenir after digging them up yourself. You can also try tasting sweets made using unagi-imo.

I'm Unamo!




※All listed prices are tax included.

15 Cha-kabuki (Tea tasting game) Tea Plantation Tour

[Period] Year-round (mid-Apr. - Jun., Dec.)

Reservation or Inquiries: info@inhamamatsu.com (English) TEL 0120-394-103 / 053-485-8526 (Japanese)

Name of facility	1 Muramatsu Shouten 2 Kanzanji Temple	Homepage	https://www.inhamamatsu.com/experience/tea-culture.php	Reservation Deadline	7 days in advance
Address	1 2365 Nishiyama-cho, Nishi-ku, Hamamatsu 2 2331 Kanzanji-cho, Nishi-ku, Hamamatsu	Parking	1 3 Motorcoaches / 20 Cars	Wheelchair	— Stroller —
Business hours	10am - 1pm ※Negotiable for your desired time	Closed	Tuesday	Language	Japanese (Interpreter: EN・CN)
Others	EN / CN (Traditional)				

Up to 30 People | Time required: 120 min | Fee: Varies depending on contents of the experience.

Package	Fee
1 Tea plantation + tea factory visit + Cha-Kabuki (comes with sweets and a souvenir) 2-3 people	No interpreter ¥7,000 / person Interpreting service available: ¥12,000
2 Zen experience + Cha-Kabuki (comes with sweets and a souvenir) + interpreting service 7-30 people	With interpreter 7-20people ¥80,000 / group (20-30 people) additional fee ¥4,000 / person

A gathering where you will try to guess the type of teas. This elegant game is one of Japanese old traditional game "Chakabuki". Let's learn about Japanese tea culture. Also, you can learn directly from the tea farmer the fragrance, flavor and the depth of Japanese tea which is cultivated by the tea farmer with his onsite ingenuity and commitment. The small group plan is available for visitors who would like to obtain an in-depth knowledge about tea and a Zen experience at a temple is also available for the large group plan.

Can be easily enjoyed even by beginners.

※Hotel location and number of people negotiable

16 Traditional food tasting of a fishing village

[Period] Nov. - May.

Reservation or Inquiries: info@inhamamatsu.com (English) TEL 090-1984-4539 (Japanese)

Operator	Ohimachi-gozen no kai	Homepage		Reservation Deadline	One month in advance
Address	Maisaka Neighborhood Center	Parking	75 Cars *At Maisaka Community Center	Wheelchair	— Stroller —
Start time	11:30am -	Language	Japanese (Interpreter: EN・CN)	Others	Location may vary according to number of people and other circumstances.

Up to 25 People | Time required: 120 min | Fee: ¥2,500 | Interpreting service available: ¥12,000~

Walking (with guide) + Make "Kattemaki" + Ohimachi-gozen

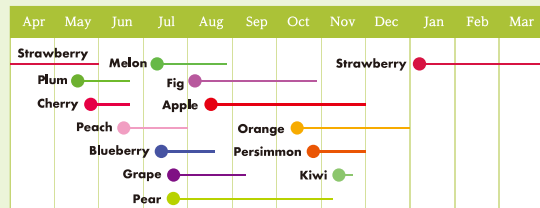
After taking a stroll through the streets, steeped in the air of a traditional fishing town, enjoy the traditional "ohimachi-gozen" made by the mothers of the town, in classic style, while learning about its history and background. You can also experience making the fisherman's meal of kattemaki, a staple of a busy fishing town.

Fruit picking

In Hamamatsu and Lake Hamana area, various fruits are cultivated and harvested throughout the year due to the daily long hours of sunshine and mild climate.



● Fruit Picking Annual Schedule



17 Strawberry picking Melon picking

[Period] Strawberry: mid-Jan. - mid-May
Melon: mid-Jul. - End of Aug

Reservation or Inquiries: info@inhamamatsu.com (English) TEL 053-487-0875 (Japanese)

Name of facility	Kashima Harvest	Homepage	http://www.kashimaharvest.jp	Reservation Deadline	7 days in advance
Address	3624 Kurematsu cho, Nishi-ku, Hamamatsu	Parking	1 Motorcoach / 20 Cars	Wheelchair	× Stroller ×
Business hours	11am - 3pm Last admission	Language	Japanese (Interpreter: EN・CN)	Others	EN / CN (Traditional)

Up to 40 People | Time required: 60 min | Fee: Varies depending on time periods

Age Group	Jan.2 - Feb.29	Mar.1 - 31	Apr.1 - mid-May
6 years old and up	¥2,200	¥1,870	¥1,540
3 - 5 years old	¥1,870	¥1,540	¥1,210
Under 3 years old	FREE		

Strawberry picking: Enjoy "Akihime" strawberries all-you can eat for 30 minutes. These fully ripened strawberries are carefully cultivated in real soil and it's safe to eat it from the plant. These strawberries are representative of Shizuoka Prefecture. Because they are precious, fine variety strawberries that do not circulate much on the open market.

Up to 10 People | Time required: 90 min | Fee: ¥12,000 (includes strawberry picking experience time, see strawberry picking prices listed above. + ¥864 interpreting service available)

Strawberry picking + Tea time: After fully enjoyed 60 minutes of eating sweet ripened strawberries as many as you want, enjoy strawberry tea and sweets in a very relaxing atmosphere of a strawberry field.

Up to 40 People | Time required: 30-40 min | Fee: ¥2,750 (interpreting service available: ¥12,000~)

Melon picking + Melon tasting: You will pick one of the melons, which are raised in greenhouses and have a strong sweet taste, as a souvenir. After that, you can eat a cold, half-cut melon under the grapevine trellis.

18 Strawberry picking fruit picking

[Period] Late Dec. - End of May

Reservation or Inquiries: info@inhamamatsu.com (English) TEL 053-428-5211 (Japanese)

Name of facility	Hamamatsu Fruit Park Tokinosumika	Homepage	http://www.tokinosumika.com/hamamatsup/	Reservation Deadline	*Strawberry picking: Until the day before *Online reservations
Address	4263-1 Miyakoda cho, Kita-ku, Hamamatsu	Parking	20 Motorcoaches / 800 Cars	Wheelchair	○ Stroller ○
Business hours	9am - 6pm *Changes depending on season	Language	Japanese only	Others	English guide map available

Entrance fee: 16 years old and up ¥700, Under 16 years old ¥350 (Parties) 16 years old and up ¥600, Under 16 years old ¥350

Up to 14 People | Time required: 30 mins (including travelling time: approx. 50 mins.) *For a party of 15 people and more please contact us. Please check our home page. Parties Up to approx. 300 people

Strawberry picking: Enjoy your fill of strawberries (Akihime, Benihoppe, and Kaorino varieties) that you pick from high-altitude plastic and glass greenhouses and eat on the spot. *Since the varieties available on the day may vary, we cannot guarantee that you will be able to pick any particular variety.

Fruit Picking: You can enjoy picking a variety of fruits for every season in our fruit park. Please see our home page for details.

19 Orange picking

[Period] Early Oct. - Early Dec.

Reservation or Inquiries: info@inhamamatsu.com (English) TEL 053-486-1482 (Japanese)

Name of facility	Tokura-en	Homepage		Reservation Deadline	7 days in advance
Address	304-435 Fukahagi cho, Nishi-ward, Hamamatsu	Parking	8 Motorcoaches / 40 Cars	Wheelchair	○ Stroller ○
Business hours	8:30am - 4:30pm	Language	Japanese	Others	EN / CN (Traditional)

Up to 80 People | Time required: 60 min | Fee: Varies depending on ages.

12 years old and up	¥1,100
3 - 11 years old	¥700
Under 3 years old	FREE

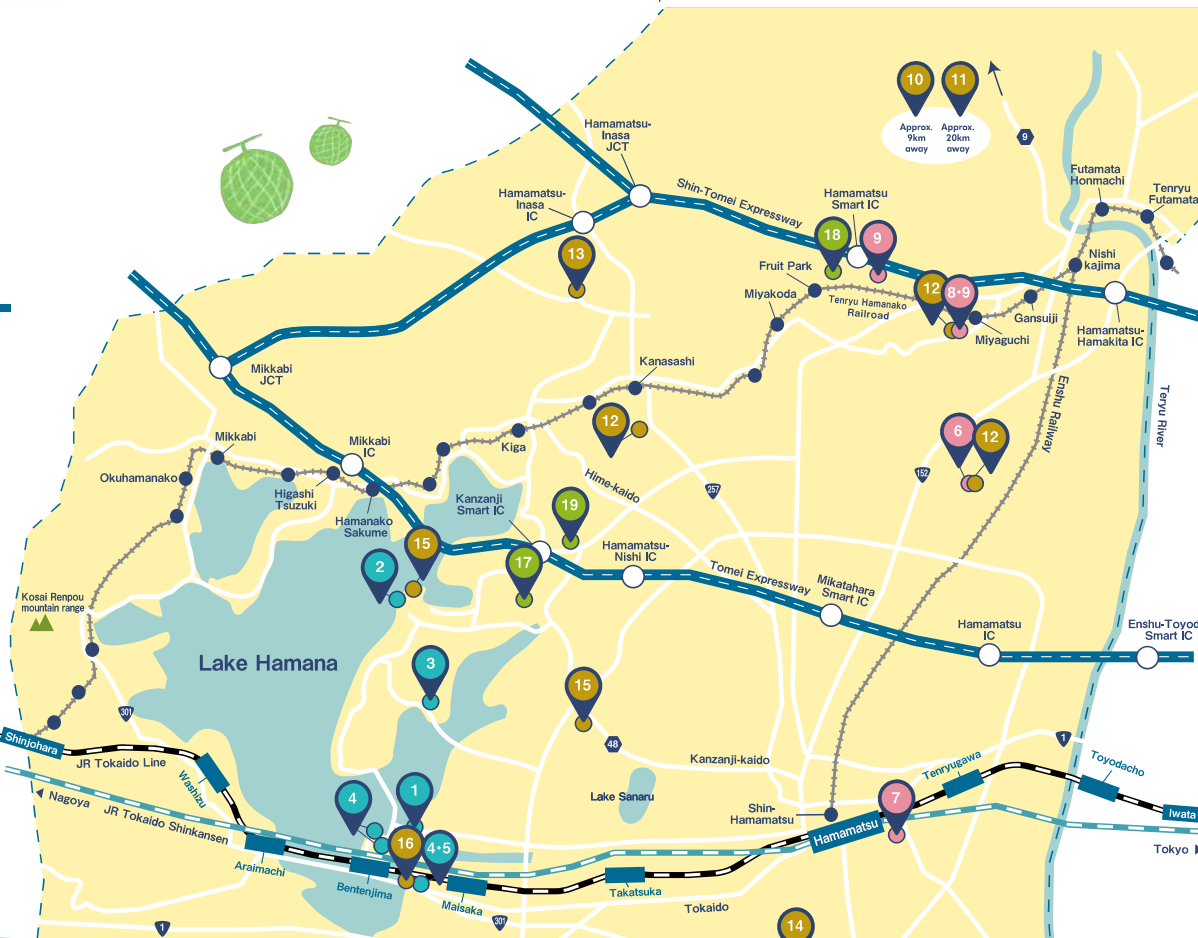
Recommended Course: A plantation close to Lake Hamana's Kanzanji hot spring. After you've had your fill of all-you-can-eat mandarin oranges for one hour, we also recommend Lake Hamana specialties unadon and the winter-only oyster kababon for lunch at Kanzanji hot spring. *Please make your reservation for lunch.

Enjoy 60 minutes of eating mandarin oranges as many as you want in a beautiful mandarin orange field.

Hamamatsu Food X Farming Map

- 1 **Takiya-Ryou**
Takiya association
- 2 **Seine Fishing Experience and BBQ at Lake Hamana**
Kanzanji Sun Beach Vacation Rental Reserve
- 3 **Eel farm tour**
Tenpo Co.,Ltd.
- 4 **Oyster Farm Experience on Lake Hamana**
YAGITA OYSTER FACTORY/
Oyster Shack Hiroshi/
Waterfront Inn Oyado "Inoue"
- 5 **Oyster shucking experience & Steamed oysters**
YAGITA OYSTER FACTORY
- 6 **Soy sauce straining**
Meijiya Shoyu
- 7 **Sauce Factory Visit & Experience Tour**
Tori Sauce
- 8 **Guided sake brewery tour by head brewer**
Hano no Mai Sake Brewing
- 9 **Farm to Table**
Nah+ (NOTICE) /
Hanonamai Brewery

- 10 **Mountain village stay and village cooking**
Guest House Atogoya
- 11 **Food making in the rest area of a small village**
Roadside Station Kunma
Saiha no Sato
- 12 **Taxi Sightseeing <Gyoza Making>**
Hamatora / Meijiya Shoyu /
Hana no mai Brewery
- 13 **Hamamatsu Gyoza Making & Cavern Visit**
Ryugashida Cavern
Eatery Furusato
- 14 **Unagi-imo harvesting experience and sweets tasting**
Unagi-imo kingdom & cafe
- 15 **Cha-kabuki (Tea tasting game) Tea Plantation Tour**
Muramatsu Shouten / Kanzanji Temple
- 16 **Traditional food tasting of a fishing villa**
Maisaka Neighborhood Center
- 17 **Strawberry picking / Melon picking**
Kashima Harvest
- 18 **Strawberry picking / fruit picking**
Hamamatsu Fruit Park Takinosumika
- 19 **Orange picking**
Takuro-en



*Smart IC: an interchange for ETC only.

