

Events

Please refer to the maps on pages 1-2 to find out how to get to the event of your choice.

The local cultures and traditions of the Hidaka region are truly refreshing.



Hidaka



● Mombetsu Shishamo (smelt) Festival

At this traditional festival visitors can eat Shishamo that is in season. Shishamo is a valuable type of smelt that is only caught in some parts along the coast of the Pacific Ocean in Hokkaido and is a Hidaka specialty. This festival is held on the last Sunday of October.

Inquiries: Festival Executive Committee/
Tel. (01456) 2-6185

門別ししゃも祭り



● Hidaka Jukon (tree soul) Festival

This festival expresses gratitude to the trees and honors a legendary dragon guardian deity living in the Hidaka mountains. There is a lot to do such as watching Kiyari (carrying a log while singing the traditional Kiyari performing art song) and seeing fireworks. This is held on the fourth weekend of July.

Inquiries: Festival Executive Committee/
Tel. (01457) 6-2008

ひだか樹魂まつり

Biratori



● Biratori Sarugawa River Festival

Biratori's originally branded products, "Biratori Wagyu" (beef) and "Nishipa no Koibito" (tomato) are sold at bargain prices. In addition to barbecued beef and other foods, there is also an "everyone wins" raffle held. This festival is held on the third Sunday of September.

Inquiries: Festival Executive Committee/
Tel. (01457) 2-2223

びらとり沙流川まつり



● Chipusanke

This is one of the traditional rituals of the Ainu (indigenous people of Hokkaido). It is performed by making "chipu" (boats made from trees) using ancient techniques, and allowing sacred souls to enter the chipu during their maiden launches. This is held in late August.

Inquiries: Chipusanke Executive Committee/
Tel. (01457) 2-2223

チブサンケ

Niikappu



● Niikappu Furusato (Hometown) Festival

The magnificent "Mikoshi Hon-neri" (carrying of miniature shrine), displays of local entertainment talent, performances of popular songs, and the availability of the local specialty, "Niikappu Wagyu" (beef), at bargain prices are just some of the various attractions. This festival is held in July on the weekend immediately before "Umi-no-hi" (national holiday on the third Monday of July).

Inquiries: Niikappu municipal office/
Tel. (0146) 47-2183

にいっかっふふるさと祭り



● Niikappu-cho Nogyo (agriculture) Festival "Horafuki-ichi"

There are many attractions that are part of this festival. In addition to a Niikappu beef barbecue stall, a beer garden and a market full of local products, there is also a "rice cake throw 'n' catch" and a bingo game. This festival is held on a Saturday in early August.

Inquiries: JA Niikappu/
Tel. (0146) 47-3111

新冠町農業まつり豊楽富喜市

Shin-hidaka



● Mitsuishi Horaisan (Mt. Horai) Festival

Measuring 130 m in length, the gigantic and sacred rope symbolic of this festival is the longest in Japan. Sellers of the high quality beef brand, "Mitsuishi Gyu," and performances of popular songs are also on hand. This festival is held on the first Sunday of July.

Inquiries: Shin-hidaka municipal office
Mitsuishi branch/Tel. (0146) 33-2111

みつし産菜山(ほうらいさん)まつり



● Shin-hidaka Summer Festival

Residents perform the "awa-odori" dance along the streets of Shin-hidaka and the sound of Japanese drums resonate throughout the town in late July. Fireworks and "Bon" dance gatherings create a splendid summer atmosphere in town in mid-August.

Inquiries: Shin-hidaka
Shizunai branch/Tel. (0146) 43-2111

新ひだか夏まつり

Urakawa



● Urakawa Sakura (cherry blossom) Festival

Some 3000 cherry trees line the 3 km "Yushun Sakura Road." When in full bloom during early to mid-May, the road is like a tunnel made of cheery blossoms. The Sakura Festival is held during this time close to "Yushun Sakura Road."

Inquiries: Urakawa municipal office/
Tel. (0146) 26-9014

うらかわ桜まつり



● Urakawa Uma (horse) Festival

During the Urakawa Uma Festival, amateur horses are raced by local ranch owners and "Atop-a-Thoroughbred" wedding ceremonies are held for selected couples from all over Japan. Held on the last weekend of July, this festival offers visitors and participants experiences rarely offered elsewhere.

Inquiries: Urakawa municipal office/
Tel. (0146) 26-9014

うらかわ馬フェスタ

Samani



● Hokkaido O-dako (big kite) Festival

This is the biggest kite flying event in Hokkaido, in terms of both event scale and kite size! Many kite lovers come to the event site of Enrumu beach from all over Hokkaido. This festival is held in October (weather permitting).

Inquiries: Samani/Tel. (0146) 36-2119

北海道大凧まつり



● Apoi Hi (fire) Festival

This festival is based on a legend of the Ainu (indigenous people of Hokkaido) which tells of an altar at the peak of Mount Apoi where the Ainu lit fires and prayed to God. The "Enrumu Cape Letters of Fire" and the "Nebuta (extravagant floats) Parade" are some of the highlights of this festival which is held on the first weekend of August.

Inquiries: Samani/Tel. (0146) 36-2119

アポイの火まつり

Ermo



● Erimo Todai (light house) Festival

Spectators can enjoy an array of performances of local entertainers and popular songs. However, the most highly anticipated festival event for residents of Erimo and the Hidaka area is the absolutely awe-inspiring display of fireworks. This festival is held on August 14 - 16.

Inquiries: Erimo/Tel. (01466) 2-2111

えりもの灯台まつり



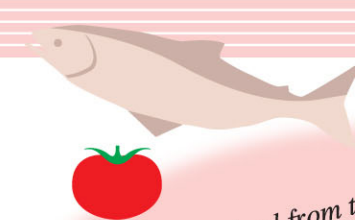
● Erimo Umi to Yama no Sachi (gifts from the sea and mountains) Festival

While this event showcases Erimo's local products, the most popular attraction is the "salmon snag." There is also a raffle and "rice cake throw 'n' catch." This festival is held on the first Sunday of October.

Inquiries: Erimo/Tel. (01466) 2-2111

えりも海と山の幸フェスティバル

Specialties



While fresh seafood from the Pacific Ocean is a given, varieties of delicious beef are certainly a pleasant surprise!



● Hidaka kelp

A lot of hard work and time go into harvesting kelp from the Pacific Ocean coast as it is dried carefully and naturally under the sun. Kelp is ideal for soup stock but also excellent for use in cooked dishes and Japanese cuisine such as "oden." The price of kelp ranges from reasonable to expensive depending on quality. The prices range from reasonable to expensive.

日高昆布



● Sea urchin

Types of sea urchin caught in the Pacific waters off the coast of the Hidaka area are the short-spined sea urchin and the northern sea urchin. Their natural diet of high quality kelp from the Hidaka area gives them a mouth-watering taste.

うに



● Matsubu (whelk)

Matsubu is said to be one of the best among the whelk variety. Its texture is like that of abalone when eaten as sashimi (raw), but the taste is a bit sweeter. With Samani and Erimo both boasting extraordinary fish catches, the Hidaka area catch is the most valuable in all of Japan. Visitors have the chance to eat fresh matsubu.

真つぶ



● Branded beef

Although the Hidaka area is often associated with racehorse breeding, the cattle industry is also booming. High quality beef brands include "Biratori Wagyu" and "Mitsuishi Gyu" (made from Japanese Black Cattle), and "Ermo Tankaku Gyu" (made from Japanese Shorthorn). Hidaka area cattle are being raised with the best of care.

ブランド牛肉



● Shishamo (smelt)

Shishamo is a very valuable type of smelt caught only in some parts along the Pacific coast. Caught for many years along the Mombetsu coast in Hidaka-cho, shishamo is best served whole and lightly cooked. The shishamo fishing season runs from October until the beginning of November.

ししゃも

● Yamame (landlocked salmon)

Yamame is a very delicate type of landlocked salmon that lives only in clear river water deep in the mountains. Fish farms are being operated at the top of the Saru River, which flows through the Hidaka area's Hidaka-cho and Biratori-cho. Salt-roasted yamame and yamame tempura are some of the many dishes which use fresh yamame, and are available at restaurants in the Hidaka area.

山女魚(やまべ、やまめ)



● Nishipa no Koibito

"Nishipa no Koibito" is the name of Biratori's tomato and tomato product brand. Biratori exports the greatest quantity of tomatoes in Hokkaido. Cultivated under plenty of sunshine, Biratori's bright red tomatoes last long and are bursting with sweetness, vitamins and minerals.

ニシパの恋入(トマト)

