

# Picture Book Town, Kembuchi



# Kembuchi Town

Nakamachi 37-1, Kembuchi, Kamikawa-gun, Hokkaido, 098-0392 Tel. 0165-34-2121 Fax 0165-34-2590

#### Access

| By car                                 | By bus   |
|--|--|
| From Sapporo (via expressway) 150 min. | From Asahikawa ····· 90 min.   |
| From Asahikawa ····· 60 min.           |  |
| From Shibetsu                          |  |
| By JR train                            | By air   |
| From Sapporo 150 min.                  |  |
| rrom Sapporo 150 min.                  | From Tokyo to Asahikawa ····· 100 min.   |
| From Asahikawa                         | From Nagoya to Asahikawa ······ 100 min. From Nagoya to Asahikawa ····· 110 min. |

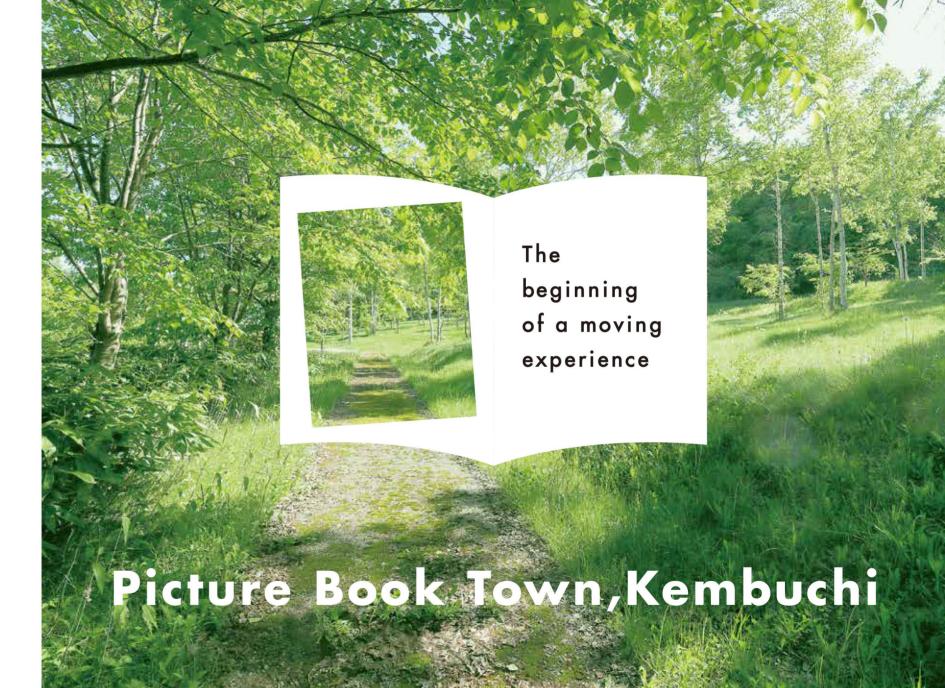
#### Kembuchi Tourism Association

Midorimachi 7-1, Kembuchi, Kamikawa-gun, Hokkaido, 098-0332 Tel./Fax 0165-34-3848

# Kembuchi

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www.kembuchi-kankou.com





Collecting picture books from across the world in this picturesque, friendly town – this dream envisioned by young people was the beginning of everything.

Prepare yourself for a moving experience in this picture book town.

# Picture Book Town, Kembuchi



This is a picture book museum with countless picture books and valuable original drawings, where adults and children can enjoy time together. Relax and travel around this world of picture books. Turn the page for a new and moving experience.



Colorful fields on rolling hills and a sea of stars

at night – these magnificent views are

reminiscent of scenes from a picture book.

This is a place where you are sure to be moved with the changing of each season.



Rare vegetables and delicious farm produce grown
with limited amounts of agrichemicals are proof of this
town's fertile land and the efforts of its farmers.

Agriculture our children can be proud of – this is the

desire that cultivates the future of the town.



Here you can play with furry alpacas, as well as enjoy camping, hot springs and cycling. Kembuchi is a natural playground where visitors can find pleasure in various activities throughout the four seasons. A delightful and exciting holiday awaits you.



Cheerful greetings and happy smiles – the cheerfulness and gentleness of the people in this picture book town originate in a community where people are connected and support each other. Here, good communication among people is the best form of hospitality.

# Library of Picture Books



### A moving experience to nurture a rich spirit

This is a picture book library and museum with approximately 70,000 picture books and general books. Inside the facility is a play area and a café where adults and children alike can have a pleasant time. It also showcases a collection of approximately 800 original drawings from picture books. Valuable original drawings from Japan and elsewhere can be seen at the annual Picture Book Original Artwork Exhibition.



#### Tamago-no-Heya

pool of approximately 100.000 wooden balls is a popular play area for children. Families can have fun here while feeling the warmth of

#### Kembuchi Ehon-no-Sato Grand Prize

This prize is awarded to the winning picture book chosen by visitors in summer from among entries that are published in the previous year. At the awards ceremony, a signing event and an exchange party are also held.

Kembuchi Picture Book Festival

Prize awards ceremony, a welcome

During this festival, the Ehon-no-Sato Grand

reception, a winning picture book's original



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artwork exhibition, a story-telling session and © 2013 Jinjin Production

Tel.0165-34-2624

other events are held.

Address: Midorimachi 15-3, Kembuchi

Hours:10:00-17:00 (closed on Wednesdays and year-end and New Year holidays)

# Sakuraoka Park

#### Kembuchi Onsen Lakeside Sakuraoka



An accommodation facility overlooking Lake Sakuraoka in a rich natural environment. Its natural hot spring with a sauna and special cuisine made with seasonal ingredients will refresh your mind and body.

Tel 0165-34-3100 Address: Higashimachi 5141, Kembuchi

#### Lake Sakuraoka

Moonva's Walking Path, which goes ground the lake, was named after a picture book on Kembuchi. While watching wild birds and taking in seasonal views, you can enjoy cycling and canoeing in summer and wakasagi smelt fishing in winter.



#### Ehon-no-Sato Family Recreationa | Village Camparound

Situated in a prime location overlooking Lake Sakuraoka, this campground provides a parking lot for 19 cars and a free tent site. Tents and sleeping bags are available for loan.



Tel.0165-34-3535 (when the janitor is stationed: Administration Building) Tel. 0165-34-3100 (when the janitor is not stationed: Lakeside Sakuraoka) Address: Higashimachi 5173, Kembuchi Period: May - late October

#### Sakuraoka Park Golf Course

Two courses are available: the Lakeside Course for beginners and the hilly Upland Course for the experienced.



Tel.0165-34-3100 (Lakeside Sakuraoka) Address: Higashimachi 5173, Kembuchi Period: May – late October

# Chobo-no-Oka Bus Stop



# Superb views of a film location

he bus stop established for the film linjin remains here, and this location is popular for its superb views. The scenery is typical of Hokkaido, enchanting visitors. Although it is not easily found, you will be greatly moved when you do find it. Why not give it a try?

# Maruyama Shrine and Tondenhei (soldiers for developing and guarding Hokkaido) Shooting Gallery Site



# Historical site surrounded by cherry trees

A shrine connected to a park and a shooting gallery on the outskirts of the town. This has long been a popular spot with local residents, where cherry blossoms, ezoengosaku (Corydalis ambigua) and katakuri (Erythronium japonicum) bloom beautifully in spring. The Tondenhei Shooting Gallery Site has been designated as an Important Cultural Property showcasing Hokkaido's pioneering history.

# VIVA Alpaca Farm

# Alpaca Farm for reveling in nature

A farm with abundant nature where visitors can interact with friendly. adorable alpacas. A variety of activities can be enjoyed throughout the four seasons, including a drive to the summit and hammock riding in summer and airboarding in winter. Mountain Café Secret Base for Adults where visitors can sip coffee while taking in views from the summit, is a popular and pleasant space.



#### Summer activities



#### Buggy/open car driving, mountain bike riding and other activities

You can enjoy a thrilling buggy car drive or a refreshing open car drive to the summit. Various other summer activities are also available including mountain bike riding on a steep slope and cycling around Kembuchi Town

#### Winter activities



### Airboarding, snowmobiling, zipfying and other activities

There is a dedicated slope for airboarding, a sport in which you slide down on your stomach, so even beginners can safely enjoy it. Various other winter activities are also available, including snowmobiling, zipfying (a new type of sledding), snow rafting and buggy riding.

Tel 0165-34-3911

Address: Higashimachi 3733, Kembuchi

Hours: 9:00 - 17:00 (November - March: 10:00 - 16:00, open year-round)

# Michi-no-Eki (roadside rest area) Ehon-no-Sato Kembuchi



### Rest area highlighting the full appeal of Kembuchi

This area highlights the appeal of everything Kembuchi has to offer, including picture books, garicultural produce, freshly baked bread, take-out food and local specialties. A picture book area and a ball pool are available to children, and a free dog run is open to dogs.



#### Restaurant Moonya

Grilled curry made with local ingredients, Moonya Boxed Meal and a cake set are popular with diners. This restaurant is ideal for sitting down to a meal and resting after driving.



#### Freshly baked bread

The approximately 40 different breads baked at the shop every morning have become popular by word of mouth. A variety of baked goods ranging from filled and stuffed bread to pastries are available.



#### Gift/souvenir area

Various items you can enjoy while taking a break from your drive as well as local specialties and miscellaneous goods for gifts and souvenirs are available here.

#### Farmers' market

Fresh agricultural produce provided by local farmers every morning is especially delicious and tremendously popular with visitors. Since produce changes with the seasons, you will find something new every time you visit.



#### Tel.0165-34-3811

Address: Higashimachi 2420, Kembuchi

Hours: 9:00 - 18:00 (November - April: until 17:00, open year-round)

Available at the Michi-no-Eki farmers' market Great agricultural produce from Kembuchi

#### Gifts from fertile land

Taking advantage of fertile land and marked temperature swings, Kembuchi produces approximately 250 varieties of vegetables. Organic high-mix low-volume production, which requires great care and high cost, is rare, attracting attention from Hokkaido and elsewhere. In particular, potatoes come in approximately 60 varieties, one of the largest selections in Hokkaido. The potatoes are highly valued for their variety and high quality, so buyers continue to visit from all over lapan.



Attracted by these delicious vegetables, many young people come to Kembuchi to learn about gariculture through the Agricultural Course of Kembuchi High School.

#### Major vegetables

Potatoes: Danshaku, Toya, Inka no Mezame, Shadow Queen and other varieties

Beans: soybeans, adzuki beans, red kidney beans. toramame beans, scarlet runner beans. pandamame beans and other varieties

Pumpkins/Squash: Sweet Dumpling, Blue Pumpkin, butternut squash and other varieties

Rice: Yumepirika, Hoshi no Yume, Kitakurin, Nanatsuboshi, Ayahime and other varieties



Kembuchi gourmet foods that will satisfy your hunger and fulfill your desires

> KEMBUCHI gourmet

Kembuchi provides exquisite gourmet foods that can only be savored here, including local specialties and dishes prepared at restaurants using local ingredients. Among them are the following highly recommended foods.

#### Restaurants

#### Recommended dishes at individual restaurants



#### Sushi and ramen set

A sushi and ramen set meal is the most popular offering on the restaurant's lunch menu. An evening drink set is also well received.

# Aji no Yoshitake

Tel 0165-34-2353

Address: Midorimachi 8-6, Kembuchi Hours: 11:30 - 13:00, 17:00 - 22:00

(closed on Mondays)



# Chicken offal nabe

Reservations are necessary for chicken offal nabe spiced with ginger. This is a Japanese-style pub where drinks and dishes can be enjoyed.

#### Nomikuidokoro Yamamoto-tei

Tel.0165-34-3725

Address: Nakamachi 33-5, Kembuchi

Hours: 17:00 - midnight

(closed on the first and third Monday of

each month)



# Vegetable ramen

The most highly recommended dish is vegetable ramen in a thick soup. A variety of rice bowls and noodle dishes are also available.

#### Aoi Shokudo

Tel 0165-34-2524

Address: Nakamachi 5-3, Kembuchi Hours: 11:00 - 19:00 (closed on Sundays)



# Ramen and curry set

A restaurant inside a Japanese inn. A soy sauce ramen and curry with pork ribs set meal is overwhelmingly popular.

## Ekimae Ryokan

Tel.0165-34-2346

Address: Nakamachi 2-4 Kembuchi

Hours: 11:00 - 20:30 (closed on Wednesdays)



# Sushi and tempura

Tempura made with local mountain vegetables is offered in the spring. Sushi, nabe (hot pot dishes) and hors d'oeuvre are always popular.

#### Nomikuidokoro Sawarabi

Tel.0165-34-3901

Address: Nakamachi 3-14, Kembuchi Hours: from 17:00 (closed on Sundays)



# Seasonal boxed meal, etc.

A restaurant in Lakeside Sakuraoka that offers a variety of lapanese and Western dishes made with local ingredients.

# Restaurant Kosuizakura

Tel.0165-34-3100

Address: Higashimachi 5141, Kembuchi Hours: lunch: 11:30 - 15:00 (last order: 14:45); dinner: 17:30 - 21:00 (last order: 20:30) (October - April: until 20:30, last order: 20:00)

# specialties

# Gifts and accompaniments to your trip available in Kembuchi



## Warabimochi

(bracken-starch dumplings) a famous confection of Kembuchi

A 90-year-old confectionery store's warabimochi. The key to the taste is the sugarand sov-based sauce it comes with.

#### Yamada Kashiho

Tel 0165-34-2055

Address: Midorimachi 7-13, Kembuchi Hours: 8:00 - 18:00 (closed on Sundays)



# Smoked chicken

A whole additive-free smoked chicken that is healthy and juicy.

# Goto Kunsei and Ibushiya (directly operated restaurant)

Tel 0165-34-3067 Address: Nishimachi 6-2 Kembuchi

Hours: 9:00 - 18:00 (closed on Tuesdays) Ibushiya: 11:00 - 15:00 (last order: 14:30).

17:00 - 22:00 (by advance reservation only)



### Genki Fukumiso, Oishiso Momani

Handmade miso using local soybeans, pickles prepared by wrapping plums with perilla and other farm women's handmade products are popular.

# Fukuyukai

Tel.0165-34-3311

(inside the Agriculture Promotion Center) Address: Nakamachi 3-8, Kembuchi



# ■ Tonden Three-Color Noodles, udon and soba noodles

A set of rehydratable noodles kneaded with asparagus, potato and pumpkin, as well as noodles satisfying in texture and flavor are popular.

#### Marukawa Shokuhin

Tel 0165-34-2415

Address: Midorimachi 5-7, Kembuchi



#### Sudore

Dressings made with fresh vegetables from Kembuchi. They can be savored as soups if milk or soymilk is added.

# Kembuchi VIVA Marché

Tel.0165-26-7120

Address: Nakamachi 16-1, Kembuchi



# Domestically produced pure honey

This pure honey free of additives comes in various varieties featurina seasonal flowers. including Acacia, Japanese knotweed, dandelion, lapanese lime and clover.

#### Saotome Apiary

Tel.0165-34-2656

Address: Nakamachi 32-10, Kembuchi



# Kembuchi original vegetable juices

Additive-free juices are made using tomatoes, carrots and perilla grown with limited amounts of agrichemicals, thus making it possible to enjoy delicious vegetables even after the harvest season is over.

#### Kembuchi Tomato Juice Production Cooperative

Tel 0165-34-3010

Address: Motomachi 275 Kembuchi

