

Notes

- ◆ Our tour includes:
 - Accommodation (2 Nights)
 - Meals (2 Breakfast, 2 Dinner)
 - Chartered Coach
 - Entrance fees and fares for transportation in above itinerary
 - English Speaking Guide (8hrs per day, Rank C)
 - Travel handling charge
 - Insurance during the 3 day tour

- ◆ Our tour does NOT include:
 - Lunch
 - Drinks
 - Fees for activities and other options (Day3)
 - Personal expenses
 - Airfares
 - Things not listed in above itinerary

- ◆ Our Cancellation Policy

31-14 days prior to the tour departure date:	20% of the total amount
13-3 days prior to the tour departure date:	30% of the total amount
2 days - the day before the tour departure date:	50% of the total amount
The tour departure date:	100% of the total amount



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Highlights of Sightseeing

Day1

The 3 day tour starts from Chitose Airport. A chartered coach will bring you to the picturesque canal town of Otaru. Here you will have a free time strolling along the canal lined by warehouses from 19th century. Gas lamps and some historical buildings produce nostalgic atmosphere. Enjoy stopping at Music Box Museum and Glass Factory. Move to Shiroi Koibito Park which is a popular theme park and factory of sweets. Watch the process of making “Shiroi Koibito”, taste some sweets and take some time for shopping.

For dinner, try Sushi-go-round. Various kinds of Sushi are served by conveyer so that you can choose what you want. After dinner, take a ropeway up to Moiwa Mountain (531m) to see the night view of Sapporo. You are sure to be attracted by the city studded with jewels of lights.

Day2

Depart for a full day tour by a chartered coach. First visit Sapporo crab market where 60 stores are lined selling fresh marine products and agricultural products of Hokkaido brought from Sapporo Central Wholesale Market. Then go on to the spectacular flower gardens in Furano and Biei. At Farm Tomita, you will find a carpet of flowers especially beautiful in summer. The highlight here is definitely 60,000 lavender plants which color the area totally purple in July. Try some ice creams with a flavor of lavender unique to Furano (at extra cost). Finally move to Biei, an agricultural town with beautiful landscape. Shikisai-no-oka is another good flower garden to be in. Take some time to enjoy the fragrance of flowers. Before terminating the full day tour, stop at famous Shirogane Blue Pond. If the weather permits, you will encounter a mysterious bluish water.

For Dinner, taste Ishikari Nabe, a local hot pot dish of Hokkaido.

Day3

Leisure in the morning. You have opportunities to join in activities such as Balloon Ride, Park Golf, Segway at New Furano Prince Hotel. Those who want to spend time relaxed and refreshed, just stroll beautiful English Garden called “Kaze-no-garden” or shop at Ningle Terrace. (Activities and other fees are at extra cost.)

Before noon, move to Asahikawa by a chartered coach to have lunch at Asahikawa Ramen Village. After lunch, transfer to Asahikawa Airport to end the 3 day tour.

Specialty of the region

◆ Crabs (not included in the itinerary)

Hokkaido boasts of abundant seafood. Among all, crabs are the most popular ones. There are 4 major crabs that you can taste: Horsehair Crab, Red King Crab, Snow Crab and Spiny King Crab.

These crabs are prepared in a variety of ways, such as boiled, grilled, put into soups or the meat de-shelled and processed into other products.



◆ Ishikari Nabe

Ishikari Nabe is a local hot pot dish of Hokkaido with salmon and vegetables cooked in miso-tasted broth. Sometimes milk or butter are mixed with the broth and eaten with Japanese pepper on top.



◆ Asahikawa Ramen

Originally brought from China, Ramen is a big bowl noodle dish with meat or fish broth with various toppings. Japanese people improved the dish in own way to make it one of the world popular foods. Asahikawa is famous for Ramen and the broth is mostly based on soy sauce compared to Sapporo on miso.

