



A report from a cyclist

Do you know the two major products of Sorachi? Buckwheat noodles and wine! I wanted to try both on this cycling trip. First, I started from Tsurunuma Park heading for Mt. Urausu. The first 10 km uphill was gentle with only a 100m rise in elevation. On the top of the hill, I turned a corner, and was thrilled by the majestic view of Sorachi Plain and Ishikari River. Then I headed

for the first stop, Tsurunuma Winery. As I didn't want to ride under the influence, I didn't taste the wine. But I wished I could! The view of the vineyards grape fields and beyond was just as good, though. I passed by Jinnai Farm 21 without stopping because it was not the lavender season, and went on ahead. After that the road runs along the mountains, with ups and downs. I saw some farms where the harvest had finished. I wondered if they were fields of botan buckwheat, a special and rare kind. I heard that it has a superb flavor and fragrance, but not many farms

grow it because it is difficult and the yield is small. I arrived at Karamatsu-en Buckwheat restaurant, where botan buckwheat noodles are their specialty. I ordered simple cold soba. I wanted to enjoy the taste of buckwheat, so first I ate it as is, without even dipping it in sauce. The instant I took the first bite, the strong smell of buckwheat filled my mouth. Then I ate the rest, dipping it in the sauce, which complemented the taste of the noodles perfectly. After finishing my meal, I leisurely pedaled through the flat land and headed for the goal.

Attractions!

1 Tsurunuma Park

- Address:Kinausunai 188 Urausu-cho Kabato-gun
- Phone:0125-67-3109
- Open:May 1~October 20
- Hours:8:30~17:00
- The park is popular with families and couples because the boat rides, tennis and athletic facilities you can enjoy there. In summer, freshly boiled buckwheat noodles are offered at the Urausu Summer Food Festival. And in September, various restaurants serve botan soba at the Newly Harvested Buckwheat Festival.



2 Roadside Station Tsurunuma

- Address:Kinausunai 186-214 Urausu-cho Kabato-gun
- Phone:0125-68-2626
- Hours:9:00~18:00
- November 1~Late April 10:00~17:00
- Closed:Monday (November 1~late April), the day following a national holiday, and December 31~January 3
- Located in Urausu Town, in the center of the Sorachi area. Just across the Route 275, there is Tsurunuma Park and a hot spring, the popular area for the locals.



3 Jinnai Farm21 Shop

- Address:Kinausunai 186-90 Urausu-cho Kabato-gun
- Phone:0125-67-3301
- Hours:10:00~17:00
- Closed:during the New Year holidays
- Located in Shoku-no-Eki Urausu at the Tsurunuma Roadside Station. The farm grows tropical fruits including mangos and Akage wagyu beef. They also sell their products on their website.
- URL:jinnai-shop.com



4 Urausu hot spring Recreation center

- Address:Kinausunai 188 Urausu-cho Kabato-gun
- Phone:0125-68-2727
- Hours for day bath users:10:00~21:00
- Closed:during the New Year holidays
- Fees:adults 400 yen, children 200 yen
- This hot spring is located next to Tsurunuma Park and Ikoi-no-Mori. You can relax and refresh yourself here. The bathing area with its large windows overlooking the park is especially popular.



5 Tsurunuma Winery

- Address:Osatsunai 428-17 Urausu-cho Kabato-gun
- Phone:0125-68-2646
- Hours:9:00~16:30
- Winter 9:00~16:00
- Closed:New Year's holidays
- This vineyard is located on the southwest hill overlooking the Ishikari River. Their wine made from late harvested grapes has a highly sophisticated aroma and delicate aftertaste. It goes well with local Hokkaido dishes.



6 Restaurant Wakasugi

- Address:Urausunai 183-33 Urausu-cho Kabato-gun
- Phone:0125-67-3882
- Hours:11:00~14:00 17:00~22:00
- Closed:Thursday
- This restaurant on Route 275 features soba (buckwheat noodles) made from 100% botan buckwheat grown in Urausu. Their original recipe with egg and water gives their noodles a distinctively firm texture, making them a favorite with soba lovers. The chef also serves set dishes and rice bowls with toppings.



7 Buckwheat Restaurant Karamatsu-en

- Address:Chashinai 2-ku Naie-cho Sorachi-gun
- Phone:0125-65-4571
- Hours:11:00~20:00
- November~February 11:00~19:00
- Thursdays 11:00~15:00
- Closed: January 1-3
- In Michelin Guide Hokkaido 2012, this restaurant gained a "bib gourmand" designation. They serve hand-made high quality organic botan soba.



8 Roadside Station House Yarubi Naie

- Address:Naie 28-1 Naie-cho Sorachi-gun
- Phone:0125-65-4811
- Hours:9:00~18:00
- Closed:December 31~January 5

- Located in the middle of the longest stretch of straight road in Japan, measuring some 29.2 km, this log house building houses a cafe and seminar rooms.



Attractions in other seasons!

This course has attractions all the year round. Each season offers beautiful scenery. As soon as the snow melts in early spring, a colorful carpet of dogtooth violets and *Corydalis ambigua* creates fantastic scenery. In summer, lavenders



▲Urausu Shrine (early April~early May)



Jinnai Farm 21 area(mid-July~late July)▲

bloom in the neighborhood of Jinnai Farm 21, and you can smell their sweet fragrance wafting in the breeze. Come and enjoy the many different faces of this area as you cycle!

Footpath Urausu <http://www.sorachi.pref.hokkaido.lg.jp/ts/tss/soracchi/shimachi/urausu/urausu.htm#r026>

Footpath Naie <http://www.sorachi.pref.hokkaido.lg.jp/ts/tss/soracchi/shimachi/naie/naie.htm#1026>