

**wow!**  
**39** Consider the type of cuisine with which to savor Soya Black-haired Wagyu Beef.



Cattle raised on the Soya Hills produce rich red meat with light-tasting fat. As steaks, hamburger steaks, grilled or in shabu-shabu? You'll surely be satisfied whatever the cuisine.

■ Soya Black-haired Wagyu Beef   
 © Establishments where it can be eaten  
 MAP pp.42/43

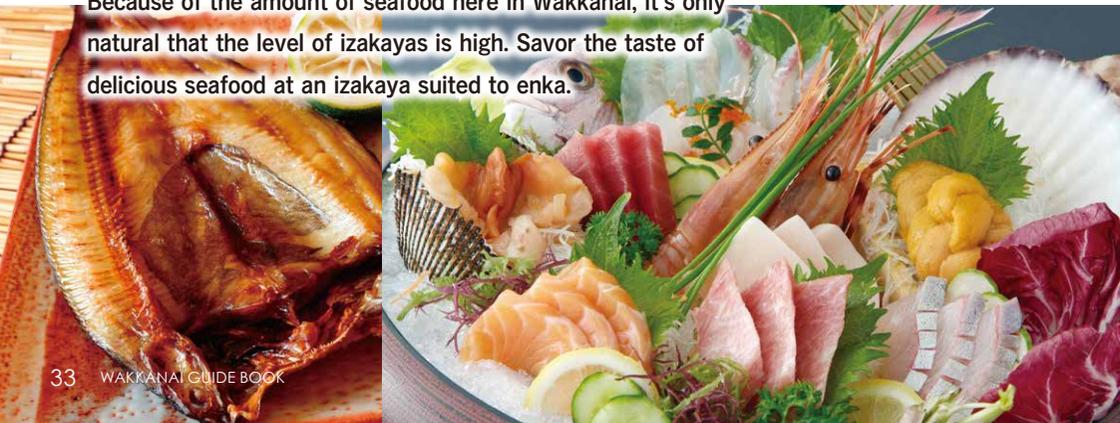
**wow!**  
**40** Get in the mood for enka at an izakaya that serves delicious seafood.



As well as North Pacific giant octopus and atka mackerel, of which Wakkanai boasts the most prolific catch in Japan, the region also boasts delicious crabs, scallops and sea urchin.

■ Seafood menu   
 © Establishments where it can be eaten  
 MAP pp.42/43

Because of the amount of seafood here in Wakkanai, it's only natural that the level of izakayas is high. Savor the taste of delicious seafood at an izakaya suited to enka.



**wow!**  
**41** Buy souvenirs at KITAcOLOR.



KITAcOLOR is a multipurpose complex directly linked to the JR train station and bus terminal. The 1st-floor shop, which offers a wide range of Wakkanai specialties such as Wakkanai Brand goods, is a perfect place to search for souvenirs.

■ KITAcOLOR  
 Tel. (0162) 29-0277  
**ACCESS**  
 Directly linked to JR Wakkanai Station  
 MAP pp.47/48



**wow!**  
**42** Be impressed by the rich, creamy taste of Wakkanai milk.



You'll surely be impressed by the true taste of milk produced by the non-homogenized pasteurized method, with its rich flavor and refreshing aftertaste. A Wakkanai Brand.

- Wakkanai Milk
- Wakkanai Milk Drinking Yogurt

