

wow!
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Ponder the unknown story of how the dish was born, while eating Tako Shabu.



You'll surely be amazed by the taste of thinly sliced octopus dipped into simmering stock for a few seconds. The people who, over 30 years ago, decided to create a new dish using the local specialty North Pacific giant octopus, deserve a round of applause.

■ Tako Shabu

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wow!
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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



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wow!
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Experience the spirit of Japan 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.

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.

■ Seafood menu

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