

Minamichita Fruit Co., Ltd. (Loquat Cafe)

Reinvigorate your mind and body. Try loquat products for a healthier lifestyle.

Try loguat leaf tea and loguat leaf extract which are said to be beneficial for the mind and body. Use fermented loquat tea as foot bath which is recommended not only in the cold season, but also in the hot season when edema is common.

Address

99-1 Ishinden Utsumi, Minamichita-cho, Chita-gun

Contact [Mail] minamichitafruit@gmail.com

Access [Public transportation] Get off at Meitetsu Utsumi station (11 minutes on foot).

> [By car]40 minutes by car from Chubu Centrair International Airport(Rental car, taxi use)

> 55 minutes by car from JR Nagoya Station or Meitetsu Nagoya Station(Using toll roads such as Nagoya Expressway and Chitahanto Road)



WEB

https://www.minamichita-fruit.com



SNS

Instagram (minamichita fruit)



Chita Peninsula Oliveo Italiana Co., Ltd.

Chita Peninsula Olive is aiming to connect people, regions, and cultures through their passion for olives, so they decided to grow and sell olives.

The clives they grow are different

The olives they grow are different from the ones in the Mediterranean coast.

Since 2000, they have been producing Chita Peninsula Olives. They recently opened an olive farm in Obu City to increase the supply of olives used for producing olive oil.

Olive trees are special. In addition to olive oil, they can also produce tea using olive leaves and create products using olive wood such as kitchen utensils and trinkets.

They have a stare in Ohy City colled "Shire! Olive"

They have a store in Obu City called "Shiroi Olive".

Address 2

2-23-1 Momoyama-cho, Obu-shi Mori no le Hanare

Contact [Tel]090-1833-9230 [Mail]info@italiana.ip

Access

[Public transportation]

10-minute walk from JR Tokaido Main Line, Obu Station



WEB

http://www.italiana.jp



SNS

Instagram (shiroiolive)



Cocotomo Farm Co., Ltd.

Experience Japanese culture through an agricultural sightseeing route that goes around rice-growing areas and a castle town.

Paddy rice cultivation (rice planting and harvesting) is available. Buy 100% gluten-free baumkuchen made from rice flour as a souvenir or experience making baumkuchen at a cooking studio called "Handmade Enbaum Koubou".

Experience wearing a kimono while touring around the castle town of Inuyama City where Cocotomo Farm is located.

Address

60-2 Hashizumeishihata, Inuyama City

Contact Access [Tel]0568-54-4717 [Mail]soumu@cocotomo-farm.jp [Public transportation] About 25 minutes from Meitetsu Nagoya Station using Kaisoku tokkyū (rapid limited express /

limited express) train. Get off at Inuyama Station.



WEB

https://www.cocotomo-farm.jp



SNS

Instagram (cocotomofarm)







Have fun making curry using Japanese persimmon.

Get a chance to try making curry using Japanese persimmon and making a unique curry bread using that persimmon curry.

Address

26-248 Kamigaike, Miyoshi-cho, Miyoshi-shi

Contact [Tel]090-6080-7004 [Mail]ricapurio@gmail.com

They visit various places with their mobile kitchen trailer.



WEB

https://ricapurio.wixsite.com/miyoshikakicurry



SNS

Instagram (miyoshi_curry)



Atsumi Doronko Village

Experience farm life and think about how to use environmental resources

Get a chance to try manually threshing and hulling harvested rice using ancient traditional tools. Cook rice by burning straw and make straw wreaths (all year round).

Rice planting (May-June)

Rice harvesting (September)

Experience harvesting organic vegetables like cabbage,

broccoli, and radish. (January to May)

Address Contact 21-1 Nishisunahata, Ehima-cho, Tahara City

[Mail]atumi@doronkomura.com

Access [Public t

[Public transportation] Get off at Mikawa Tahara Station on the Toyohashi Railway Atsumi Line.

Take the Toyohashi Railway Bus Main Line bound for Irago. Get off at Ehima station and walk for 5 minutes.



WEB

http://www.doronkomura.com



SNS

Facebook (@atumidoronkomura)

Farm Restaurant & BBQ Banjar Komagahara

Dando Beef is a must-try when visiting Aichi. It's juicy, savory, and rich in flavor.

Enjoy Dando beef steak and BBQ at a log house restaurant situated in a mountain village on a plateau surrounded by nature. Large blocks of meat are grilled over charcoal with fresh local vegetables. There is also a river near the restaurant where guests can swim in summer.

*Business hours are limited. Please check the website.

Address 99-1 Komagahara, Nishinogo, Shitara-cho, Kitashitara-gun Contact [Tel]0536-65-0437 [Mail] dankoma07@vahoo.co.ip

[Fax]0536-65-0815

[By car] 90-minute drive from Nagoya 60-minute drive from Toyota



WEB

https:banjarkomagahara.com



SNS

Instagram (banjar komagahara)



Experience making Japanese-style dips and spreads

Get a chance to try making dips, patties, rillettes, jams, spreads, and other foods that are used on bread using local ingredients. Try recipes with a Japanese twist, a taste that can only be experienced here.

Address Contact 25 Ichibanwarinaka, Nawa-machi, Tokai-shi [Mail] info@kojimajam.jp



WEB

https://kozima.co.jp



SNS

Instagram (kojimajam15)



Blueberry Farm Okazaki

The best blueberry-picking tourist farm in the Tokai region, where 10,000 people visit every summer. Carefully selected 1500 trees among

50 varieties of large and delicious blueberries.

All-you-can-eat blueberry tourist farm. After enjoying the blueberries to your heart's content, you can eat a wide range of sweets using freshly-picked blueberries at the connected farm cafe (extra charge). Guests can also buy blueberries as souvenir. This farm is only open for 60 days a year (June - August). Don't miss your chance to try these special blueberries.

*Reservations are required for blueberry picking.

Address 98 Saruguchi, Kuwagai-cho, Okazaki-shi

Contact [Tel]0564-73-9468 [Mail]info@blueberryokazaki.com

Access [By car] Tomei Expressway: 10 minutes from Okazaki IC,

15 minutes from Otowa Gamagori IC

Shin-Tomei: 12 minutes from Okazaki Higashi IC

[Public Transportation] Meitetsu Nagoya Main Line 8 minutes by taxi from Miai Station



WEB

https://blueberryokazaki.com



SNS

nstagram (blueberryfarm_okazaki)



Michinoeki Tahara Mekkun House (Restarea)

Duty-free shop with specialty products of Tahara City.
Multilingual support is also available.

Tahara City is the second biggest agricultural producer in Japan (in 2019). Crops such as melons (summer) and strawberries, cabbage, and broccoli (winter) are famous as specialty crops.

In summer, all-you-can-eat melon is available at the restaurant on the 2nd floor.

Experience fruit-picking such as melons and strawberries.

Address

5-74 Higashiakaishi, Tahara City

Contact

[Tel]0531-23-2525 [Mail]info@tahara-michinoeki.com

Access

[Public transportation] Take Toyohashi Railway Atsumi Line and get off at Mikawatahara station 5-minutes on foot from Mikawatahara station [By car] A rest area along Route 259.



WEB

https://tahara-michinoeki.com



SNS

YouTube mekkun channel https://www.youtube.com/@user-im7rc8hb1t



Nagoya Minato Farm

Harvest, cook, and eat with farmers in Nagoya.

Enjoy Japanese winter-style meal.

Harvest the vegetables you want to eat from more than 30 kinds of winter vegetables on the farm, and experience making Japanese food for lunch using the harvested vegetables at a nearby udon restaurant.

Choose among these activities:

- Learn about the Japanese food culture (radish-themed)
- Learn Japanese life through rice and farm
- Learn how to make soup stock and udon noodles
- ●Learn how to make Japanese food (lunch) such as rice balls and gohei mochi
- Learn how to make Japanese sweets such as ohagi and try several types of Japanese tea
- *Options may vary depending on the season. Please inquire for details such as dates and fees.

Address

5-30 Fujitaka, Minato-ku, Nagoya-shi

Contact

[Mail] banno@minatonouen.com

Access

[Public transportation] 10-minute walk from Nanyo Kotsu

Hiroba bus stop

[By car] 2 minutes by car from Meinikan Nanyo IC



WEB

https://nagoyaminatonouen.themedia.jp



SNS

Instagram (minatonouen)