

This is a genuine destination in its own right, and not just a place to stop on the way to somewhere else.

Hokkaido's 119th roadside rest area aims to be a place that provides the most delicious cuisine to visitors.

**TOBEST**  
HARVEST OF TOBETSU

We're operated by a company in Tobetsu that pursues "community commerce".

Tobe, a company that pursues "community commerce", operates Michi-no-Eki Tobetsu. Under the TOBEST brand name, the roadside rest area delivers seasonal harvests from Tobetsu and is a venue for fun events.



### Floor Plan



### Access

Tobetsubuto 774-11, Tobetsu,  
Ishikari-gun, Hokkaido  
061-3773  
Phone: 0133-27-5260  
Hours: 10:00 - 18:00

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From downtown Sapporo, a 40-min. drive on Nat'l Highway 337 or on JR

北欧の風  
道の駅とうべつ

The Nordic Winds of  
Michi-no-Eki Tobetsu



## Restaurant



### Café Terzina

Hideki Horikawa, the chef of Trattoria Pizzeria Terzina, a premier Italian restaurant in Hokkaido, oversees the cuisine and operation of the restaurant. An advocate of using local produce to realize "Hokkaido Italian", Horikawa uses a great variety of Tobetsu ingredients to create exquisite dishes. He recommends the grilled risotto. Available only at this restaurant, it's made from wheat and rice, produce that distinguish Tobetsu. The block-shaped grains of risotto are crisp on the surface, soft and chewy inside, and are served with a flavorful sauce.

**Hours: 11:00 - 18:00 (last order: 17:00)**



#### Hideki Horikawa

Born in Kanagawa Prefecture in 1961, Horikawa went to Rome and Venice, Italy, in 1991 to brush up on his Italian culinary skills. He opened Trattoria Pizzeria Terzina in 1998 and currently manages three restaurants: Trattoria Pizzeria Terzina at Sapporo Factory, Terzina Deli at Maruyama Class, and Café Terzina in Eniwa City. He is also a manager and the head chef of Fratello di Mikuni in Kamikawa Town (in Daisetsu Mori-no-Garden).



## Takeout

### Restaurant Ari

Restaurant Ari offers an Italian specialty called piadina, which is a flatbread wrapped around various fillings. Most of the vegetable fillings are seasonal ones from Tobetsu. Their piadina are homemade.



### Takajin Cup Store

Takajin Cup Store serves tasty soups and soba noodles in a cup. Its "vegetable sommelier" has devised dishes made with seasonal vegetables that are delivered directly from local partner farmers in Tobetsu.



### Smile Kitchen

(Tanishi Kaikan & Asano Farm)

Tanishi Kaikan restaurant and Asano Farm collaborate to produce Asano Farm's specific pathogen-free skewered pork, fried breaded minced-meat patties and *buta-don* (pork over rice), as well as rice balls made from Tobetsu rice.



## Local products shop

This shop sells selected products related to Tobetsu, such as TOBEST-brand products, products made from local produce, and handicrafts by Tobetsu artists. (TOBEST is a brand that represents the Tobetsu lifestyle.) Products from Tobetsu's sister cities are also sold.



## Sweets shop

Buy unique bread made from a blend of wheat flour and Tobetsu rice flour, and other choice sweets from Tobetsu. This shop recommends its sweet rice dumplings in a cup, which are made next door at the Ichikyū Daifukudo factory. These dumplings are made from Tobetsu rice. Enjoy fresh, springy dumplings whose flavor is sweet.



## Farmers' market

### Hana-pokke Michi-no-Eki

This farmers' market carries vegetables, polished rice and cut flowers. Such flowers, which are of high quality, are produced in Hokkaido in large amounts. All of these are fresh and are grown near Sapporo. These commodities are sure to be favorites on your table.

Hours: 9:00 - 16:00 (closed from mid-November to late April)

