

## Rebun Gastronomy Tour



Ultimate tour of the gastronomic delights of Rebun Island

Centuries of island tradition and living in harmony with the sea on Rebun Island

A gastronomic adventure at the northernmost tip of Japan

Living in Harmony with the Nature of Rebun

Discover a truly one-of-a-kind food culture and experience the island's terroir, whilst learning about the lifestyle and history of Rebun from the locals.

### ▼ Get to Know Rebun Island

Gastronomy Meets Community: get to know the region's fishing, culinary and cultural history through the experiences of local residents

### ▼ Wild Nature of Rebun Island



Gastronomy & Island Landscapes: immerse yourself in the northern panoramas and the climate of the island, and experience first-hand the blessings of the sea in this food-centric program.

Discover a different side of Japan on the island of Rebun, Hokkaido. Also known as the floating island of flowers, on Rebun you can experience a more sustainable way of enjoying a food culture which is based on the blessings of the sea, weaving together the flavors of kombu kelp, top-class uni (sea urchin) and other delights that are caught fresh off the coast.

### *Why is Rebun a Gastronomic Haven?*

Rebun Island is located off the tip of Hokkaido, the northernmost of Japan's four main islands. This private tour welcomes guests into Rebun's rich history of trade, fishing and local traditions through dining and immersive experiences that transcend mere culinary excellence. This wonderful tour will allow you to fully appreciate the island's terroir, and the unique connection between nature, climate, and culture.

Although times have changed, the roots of Rebun's culinary culture can be traced back 4000 years to the Jomon period, the changes and innovations made by the Okhotsk culture 1500 years ago, and the contributions of the Ainu, the indigenous people of Hokkaido.

Millennia of culture and knowledge is why Rebun still thrives today, and due to the island's unique history, contemporary lifestyle remains deeply connected to the distinctive nature of this unspoiled place.

During this tour, each culinary experience is a chance to reflect on the island's history and look forward to a sustainable future. Discover flavors and moments of bliss on this special gastronomic tour to Japan's unspoiled north.



## *Experience the Best of Rebun's Cuisine*

This immersive tour delves into the inimitable flavors of Japan's northernmost island and is based on two concepts.

### *The Connection Between Nature, Terroir and Dining:*

Experience a unique BBQ featuring Rebun's fresh, locally-caught seafood, created through collaboration between renowned chefs and the local fishermen. Savor these true terroir flavors against the backdrop of the unspoilt nature of Rishiri-Rebun-Sarobetsu National Park.

### *A Gastronomy Trekking Adventure to Meet Locals:*

Embark on a walking journey along the island's famed hiking trails, with plenty of stops along the way to learn about the local culture and community. Experience the friendly fishermen bringing in the day's catch, visit a place where kombu kelp is being dried straight from the sea, and learn how to cook some of the most beloved local cuisine. After a day of trekking in the National Park, you can spend a relaxing and peaceful evening stargazing.



## Tour Schedule

The tour will be held during the following four dates. For additional details, please refer to the bottom of page.

- 1) August 17th - August 20th, 2024
- 2) August 20th - August 23rd, 2024
- 3) August 31st - September 3rd, 2024
- 4) September 5th - September 8th, 2024

Tour duration: 4 days/3 nights

### DAY 1

Arrival in Wakkanai, Japan's Northernmost Town

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|-------|--|
| 16:00 | Arrival at Wakkanai Airport, where your guide will welcome you and take you to your hotel. |
| 17:30 | Check-in at your hotel in Wakkanai, after which you are free to explore.                   |



## DAY 2

Experience the Terroir of Rebun Island

Slow down and embrace the island's nature.

5:30	Departure from hotel
6:30	Board ferry from Wakkanai Port
8:25	Arrival at Rebun Island
9:00	Rebun Island Drive with Local Guide
12:00	Local Flavors - Lunch at Kafuka
13:00	Rebun Island Drive with Local Guide
15:00	Hotel check-in and free time
19:00	Dinner
	Stargazing Tour

### 1 Rebun Island Drive with Local Guide

Experience unspoiled landscapes during your first day on the island, as you witness first-hand the wild beauty of the National Park, local fishing culture, the dramatic views of Mt. Rishiri and the Sea of Okhotsk. Your friendly local guide will share their knowledge about the island's natural beauty, and its history, both of which are at the heart of Rebun's terroir. Fall in love with Japan's northernmost island and its grand landscapes.

### 2 Local Flavors Lunch at Kafuka

Experience your first taste of Rebun's gastronomic delights with a specially prepared lunch. In addition to the exceptional and delicate taste of Rebun's



nationally renowned uni (sea urchin), you will also try Okhotsk hokke (atka mackerel), known as 'Rebun Soul Food'.

Head to the fishing port, watch the fishermen bring in their catches.

and then dine on the fresh, succulent seafood. In addition, you will taste how the island's prized kombu kelp adds richness and umami to many local dishes. A true, undiluted taste of Rebun life.

### 3 Stargazing Tour:

After dinner unwind and gaze up at the stars that illuminate the remote island sky. Due to the lack of light pollution on Rebun, the heavens are bright and wonderful.

### 4 Rebun Island Trekking and Brunch:

Embark on an island trekking adventure where many of the views you will experience can only be accessed by foot. Witness rare alpine plants (found here at sea level), distinctive inlets and spectacular coastlines, the chatter of wild birds, and absorb the panoramic vistas of the island from elevated viewpoints. After a bracing hike, indulge in a special 'fisherman's brunch' made specially and with local ingredients. Enjoy a one-of-a-kind experience that seamlessly blends adventure and gastronomy.

### 5 Kelp and Fishing Culture:

Kombu kelp is a staple of Japanese food culture and is the secret ingredient to the richness of the local cuisine's umami flavour. Such is the quality of the Rebun kelp that it is now garnering attention from food connoisseurs and chefs worldwide. Kombu harvested in Rebun is particularly prized and used at the best restaurants across Japan.



Despite both the popularity and demand, many people are unfamiliar with the history of kelp harvesting and its cultural significance. We offer an interactive program that allows you to visit and chat with kombu farmers, and get special insight into the island's fishing-based lifestyle and culinary traditions, that have been passed down over generations.

## 6 Seafood BBQ Course Dinner in National Park

The tour concludes with an unforgettable BBQ-style seafood course meal, set against the backdrop of awe-inspiring nature and the vistas of the National Park.

Indulge in this unforgettable dining experience featuring the freshest locally sourced seafood, which is created through collaboration between renowned chefs and local fishermen. You will dine on expertly prepared dishes with island-inspired touches such as Nukabokke, Atke mackerel pickled in rice bran, and konbu-marinated delicacies. To accompany your meal, sample cocktails made from Hokkaido crimson glory vine juice, local sake and wine. A true showcase of the harmony of flavours that are unique to this region.

## Day 3

6:30	Morning stroll in the fishing community
7:30	Breakfast at the hotel
9:00	Rebun Island Trekking and Brunch
13:30	Kelp and Fishing Culture tour
16:30	Seafood BBQ Course Dinner at the National Park



## Day 4

7:00	Breakfast at the hotel
8:00	Check out and board the return ferry
11:30	Arrival at Wakkanai Airport and return flight

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## Start/end location

Wakkanai Airport

## Tour price:

¥200,000 + tax per person

The tour will be run with a maximum of 25 participants.

## Tour price includes:

Guiding services by one English-speaking interpreter guide and one local guide.





Experiences:

- ① Rebun Island Drive with Local Guide
- ② Local Flavours Lunch at Kafuka
- ③ Stargazing Tour
- ④ Rebun Island Trekking and Brunch
- ⑤ Kelp and Fishing Culture Tour
- ⑥ Seafood BBQ Course Dinner in National Park

Round-trip ferry between Wakkanai and Rebun Island and private taxi on Rebun Island. We can also provide the following options for an additional fee:

- Accommodation booking for hotels in Wakkanai and Rebun Island
- Flight booking
- Interpretation in languages other than English

Prices for options are subject to additional charges, which may vary depending on the booking period and class. Please inquire for further details.

Hana Rebun : <https://maps.app.goo.gl/u2g42QYD8qSmDTQQ7>

Mitsui Kanko Hotel : <https://maps.app.goo.gl/ZZ4amoPy79TkSZhU7>

Uunii : <https://maps.app.goo.gl/zdeFWEPBUCedcogDA>



## In the Event of Bad Weather

The tour itinerary may be subject to partial changes depending on weather conditions. If certain tour plans or services become unavailable during your tour, we will refund the corresponding expenses. For more details, please feel free to contact us.

## What to Bring

Comfortable footwear and clothing suitable for outdoor programs and activities such as trekking.

A jacket for layering.

Motion sickness medication if needed (the tour includes taking a ferry ride).

Local average temperatures during the tour range between 18-23 degrees Celsius, (64-73°F), but may be colder at night or on windy days. During outdoor activities, please dress accordingly and bring appropriate clothing to accommodate any temperature fluctuations.

## Connectivity

Please be aware that some areas may have limited phone reception. Thank you in advance for your understanding.

Please submit your reservation request through the booking form below. You will be guided through the application and payment process.

For any other inquiries, please use the contact form below.

