



Hokkaido
Treasure Island
Travel Inc.

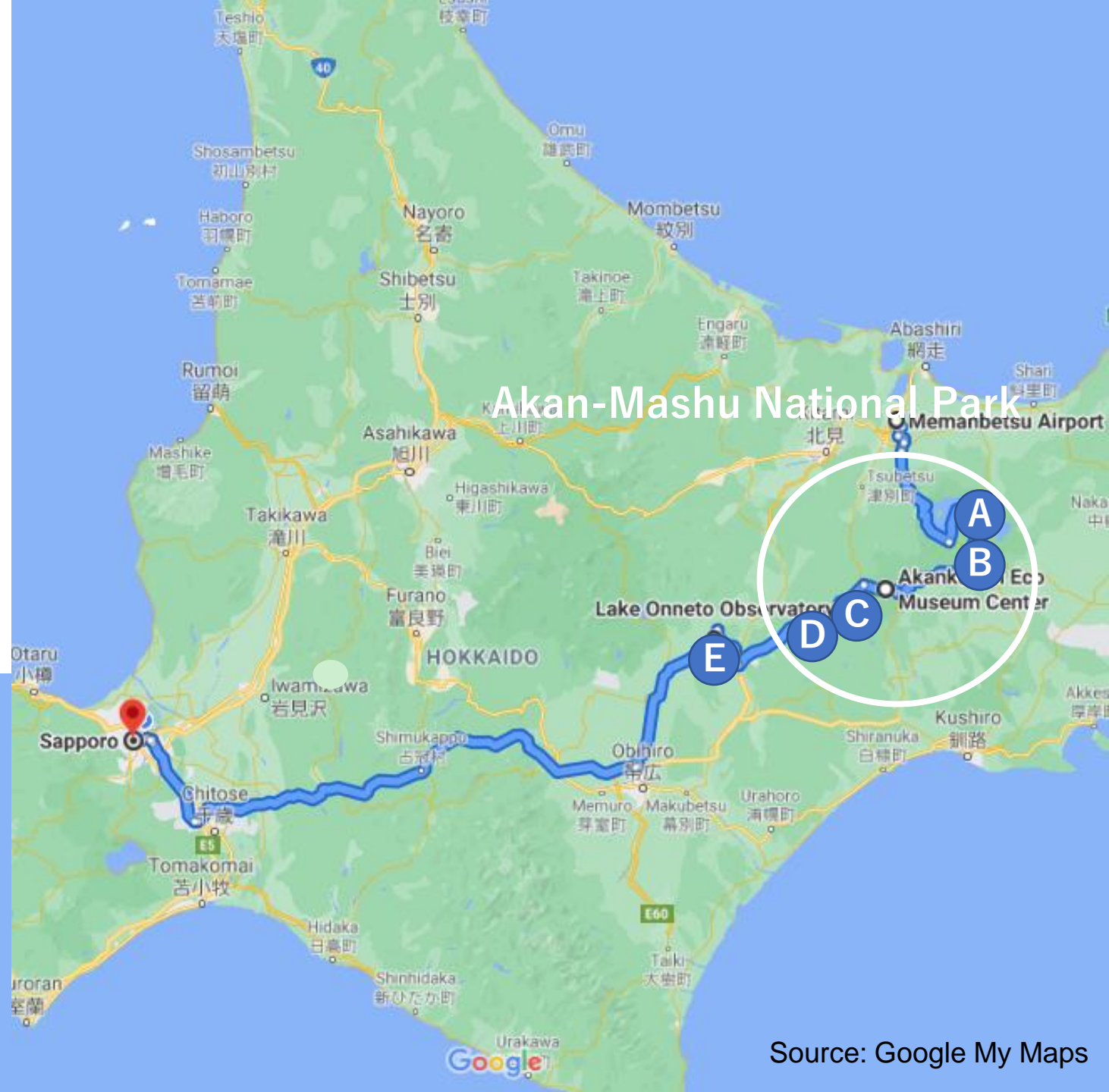
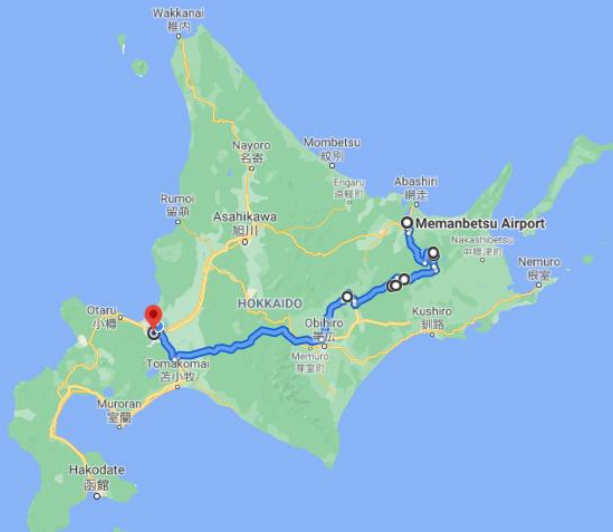


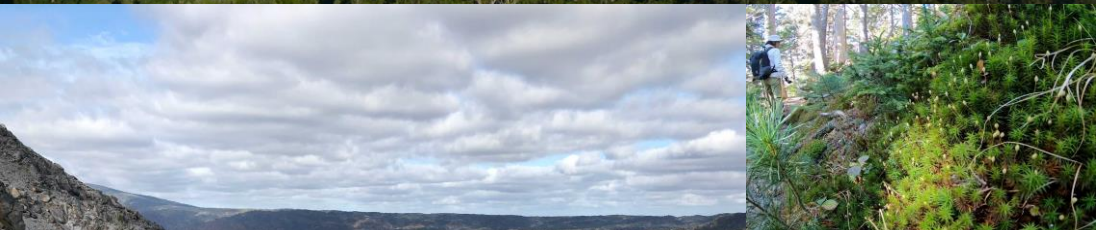
Volcano Hiking in Akan-Mashu National Park 5-day Tour in Eastern Hokkaido

Welcome to Akan-Mashu National Park

One of the oldest national parks in Hokkaido, located in eastern Hokkaido. Most of the park is covered with natural forests centered on subarctic coniferous forests, making a primitive appearance. The foundation of the park is the three caldera terrains of Akan, Kussharo, and Mashu created by the activities of the Kuril volcanic belt. Akan area is known for Mt. Oakandake, Mt. Meakandake and the surrounding lakes, such as Lake Akan and Lake Onneto. In the Mashu (Kawayu) area, the highlights are Lake Mashu, which boasts being one of the most transparent lakes in the world, and Lake Kussharo, the largest caldera lake in Japan.

- A. Kawayu - Known for its natural strong acid of Ph2
- B. Mt. Iou - An active volcano. The last eruption was a steam explosion hundreds of years ago
- C. Mt. Meakandake - A compound volcano with ten mountains forming a complex mountain body after repeated eruptions
- D. Lake Onneto - Known for its mysterious blue water caused by the flow of minerals from the volcano into the lake
- E. Arigatou Farm and Shiawase Cheese Factory - Producing cheese which has a gentle flavor with the scent of seasonal green grass





Concept

On this tour, we will experience hiking and gain insight into the lives of locals for whom the active volcano is a daily reminder of the strength and beauty of nature. Explore a local hot spring town area and sulfur mining activities area that owe their existence to the volcano. Enjoy nutritious local produce such as cheese with the locals.

With hills and mountains occupying more than 70% of the country, Japan is one of the world's leading volcanic countries. On this tour itinerary, we explore some of these active volcanoes and meet the locals living.

Season:

June - October

Tour Length:

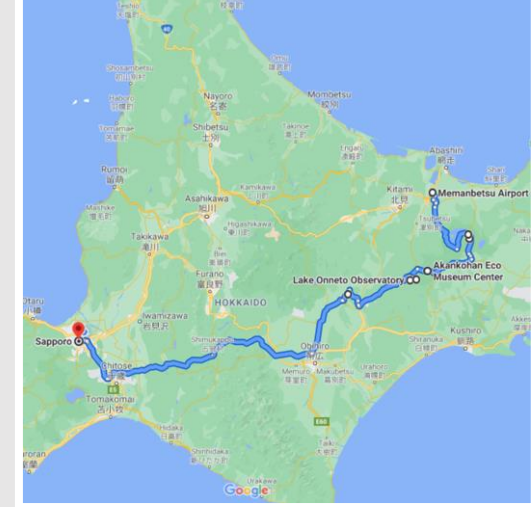
5days

The price range:

From JPY 490,000

Included:

- 4 nights accommodation
- 4 breakfasts, 3 lunches, 4 dinners
- All activities mentioned in the itinerary
- All transport as described in the itinerary
- Snacks and refreshments
- English speaking Japanese guides



Day 1 Kawayu Onsen Town

Day 2 Hiking tour at Mt. Iou

Day 3 Hiking tour at Mt. Meakandake

Day 4 Guided walking tour at Lake Onneto

Day 5 Cultural experience at Arigatou Farm and Shiawase Cheese Factory

Main Activity:

Hiking, Walking (or mountain biking), Climbing, Cultural experiences

Difficulty:

3 (Moderate)

Min 4 Max 8

Highlights

Hike at Mt. Iou, The Lava Dome of Kussharo Caldera

Hikers are only allowed to enter this area accompanied by a certified guide. The last eruption was a steam explosion hundreds of years ago, and a unique sulfur odor surrounds the area. We can see yellow sulfur crystals around the fumaroles and even get close enough to feel how the heartbeat of the earth spreads throughout the mountain. This area has developed a unique ecosystem thanks to the volcanic gas and acidic soil. For example, on Mt. Iou, we can find the alpine plant Labrador tea, at an altitude of only 150 meters



2

The Gift from The

Hot springs are one of the main attractions in this area. Kawayu is a hot spring town with a traditional atmosphere where Yunokawa, literally “the hot spring river,” flows through the town, and the scent of steam and sulfur drifts everywhere. Kawayu is a 100% natural hot spring, with the strong acid Ph2, and without any filtration or additives.

3

7-hour Hike of Mt. Meakandake

It is an easy hiking course with a gentle slope. We get to enjoy the scenery of the volcano and the sulfur mining traces on the way to the summit of Mt. Meakandake.

After repeated eruptions, ten mountains formed this complex mountain body now known as Mt. Meakandake. The volcanic activity in this area started about 20,000 years ago, and it is still active today. The foot of Mt. Meakandake is covered with forests that consist mainly of Sakhalin spruce, which is rare in Hokkaido, and Abies sakhalinensis (Sakhalin fir)..

4

Savor Cheese With a Flavor Rooted in The Local Climate

Arigatou Farm and Shiawase Cheese Factory produce cheese from cattle that graze all year round. As such, their cheese has a gentle

taste with the scent of seasonal green grass. They use warm raw milk freshly squeezed every morning not to disturb the rhythm of nature. They manufacture their cheese carefully in a traditional copper kettle and age in a semi-underground aging chamber where the temperature is stable throughout the year.

