

夜間の動物園を「貸切」で見学。園内で開催する懇親会で交流促進

旭川市 旭山動物園 レセプション特別開放



旭山動物園 HP

旭川市で開催される大会・学会に合わせて、旭山動物園でしか体験できない、特別な夜のひとときをご提案します。通常時は開園していない夜間の動物園を貸切にし、静寂の中で動物たちの自然な姿を間近に観察できる贅沢なレセプション特別開放。ライトアップされた園内は幻想的な雰囲気に包まれ、参加者同士の交流をより深めます。懇親会では地元食材を活かしたお食事や温かいおもてなしとともに、北海道ならではの感動と記憶に残る体験をお届けします。ここ旭川で、ビジネスと自然が調和する特別な夜を提案させていただきます。



レセプション特別開放 概要

- 懇親会場は動物園内の中央食堂を予定しています。
- レセプション特別開放で見学できる展示エリアは限られています。
- 開催には条件があります(年3回まで、先着順など)。旭川観光コンベンション協会にお問い合わせください。

ACCESS

〒078-8205 北海道旭川市東旭川町倉沼
TEL.0166-36-1104
JR旭川駅より車で約40分(約11km)
旭川空港より車で約35分(14.5km)



MICE【会場使用例】「医学系 学会 レセプション特別開放」

2025年(令和7年)開催 参加者 約80名



ほっきょくぐま館(写真はイメージです)



夜間の動物園見学の様子です。ライトアップされた展示エリアにて、参加者が夜の動物達の様子を見学することができます。日中とは異なる環境下での動物の様子を学ぶ貴重な機会となり、参加者は静かな雰囲気の中、飼育担当者のガイドに熱心に耳を傾けていました。

懇親会は、動物園内の中央食堂で開催します。2025年7月に開催されたレセプション特別開放、参加者80人の懇親会の様子です。会場は終始和やかな空気に包まれ、交流と意見交換の場として有意義な時間となりました。



懇親会会場に設けられたドリンクコーナーの様子です。スタッフがカクテルやソフトドリンクを提供し、参加者は飲み物を受け取りながら歓談を楽しんでいました。会場内は終始和やかな雰囲気に包まれ、参加者同士の交流が活発に行われました。



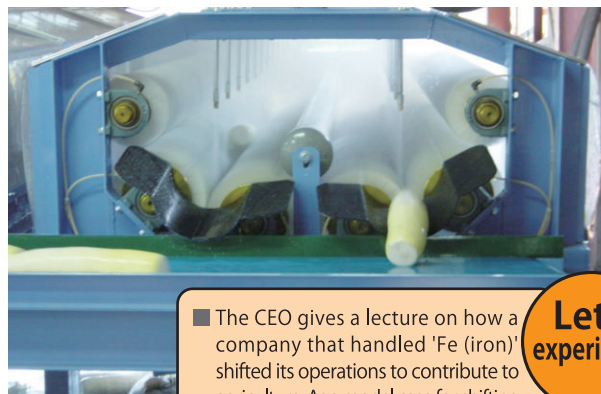


Amazing washing technology for 'a bright future for agriculture'

Fe System Works Co., Ltd.



Official website



■ The CEO gives a lecture on how a company that handled 'Fe (iron)' shifted its operations to contribute to agriculture. As a model case for shifting into a different industry, learn about identifying business opportunities.

Let's experience

The development of mechanical equipment that makes the cleaning, sorting and processing of all kinds of vegetables possible, both at home and abroad.

Operation details

Revolutionizing agriculture with amazing vegetable washing technology.' The company manufactures and installs vegetable washing and sorting machinery, mainly for root vegetables, in the agricultural epicenter that is Hokkaido. Most of the vegetables produced in Hokkaido are consumed in the metropolitan area, but added value is generated by the process of 'washing and shipping'. For example, Japanese white radishes produced in the town of Kamikawa have developed into a brand agricultural product as a result of washing them with drops of water sprayed from the tips of a revolving brush so that the leaves do not become tangled and the skins are not damaged. It is said that 'the machine made the production area.'

Contents of the visit

Explanatory meeting and exchange of opinions

- The story of the design and development of a vegetable washing machine
- Specific explanations of how much the productivity of clients who introduced the machinery, has improved.
- Listen to an explanation while watching a DVD showing how vegetable washing machines developed and manufactured by the company are used throughout Japan.



Outline of visits

- Number of groups accepted: 2-3
- Number of people: 15-20
- Time required: approx. 90-120 min.

* Area restrictions may be established within the facility, depending on the work.

Data

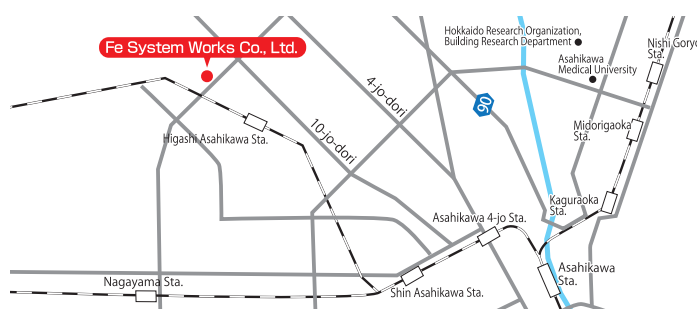
- Address: Kogyodanchi 3-jo 2-chome 2-37, Asahikawa, Hokkaido 078-8273
- Tel. (0166) 36-4501
- Fax. (0166) 39-4502

Advanced case

Recognized by The Ministry of Economy, Trade and Industry for its cutting-edge research and development in the field of agricultural machinery, such as the acquisition of a patent for its radish washer, the company has been designated as a 'regional leader for the future'. In Japan's first initiative utilizing JICA's regional industrial cluster overseas expansion promotion framework, workshops on the fundamental knowledge and operation/maintenance of washing and processing machines for deformed root vegetables are held overseas.

Cases contributing to the region and society

- ① Joint research and technological collaborations with local companies, such as the development of vegetable peeling devices and the like.
- ② The 'deformed root-vegetable washer' that was developed received the Grand Prize in the industrial products category at the 3rd Asahikawa Genki Monozukuri (vigorous manufacturing) Grand Prix, and efforts are constantly being made to develop technologies in regions where agriculture flourishes.
- ③ From the stance of 'manufacturing contributes to society,' the CEO presents lectures to students at local technical colleges, contributing to the development of human resources that will lead the next generation.



Approx. 30 min. (approx. 11 km)
by car from Asahikawa Sta.
Approx. 30 min. (approx. 14 km)
by car from Asahikawa Airport

MAPCODE® 79 385 283*56 (Vehicle GPS system)

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*When using a vehicle GPS system, inputting the telephone number may result in a false search result; please input the above MAPCODE.

Jan. 2021

Bio-toilets and purification apparatus that uses new technology certified by the Ministry of Land, Infrastructure, Transport and Tourism

Seiwa Denko Co., Ltd.



Official website



Let's experience

- It is possible to actually stir sawdust in the bio-toilet installed within the company.
- Hear the story of a CEO who is passionate about the development and spread of bio-toilets, and his thoughts on environmental conservation.

Learn about the origin of the ideas that have led to 18 patents being acquired.

Operation details

Even before the term SDGs (Sustainable Development Goals) became established, the company began developing bio-toilets with the aim of protecting the environment. Under the concept of 'combining a bio-toilet that does not use water, with new purification apparatus device, which will lead to the conservation of clean water resources,' efforts were made to expand sales not only in Japan but also overseas. In addition, by focusing on the aftermath of pest extermination, which has become a problem in recent years, decomposition processing equipment for large culled deer has also been developed by the company, which is committed to its stance of protecting the beautiful environment for the next generation.

Contents of the visit

1 The company's indoor display

- Listen to explanations about the structure and methods of use, while observing an actual bio-toilet.
- Also see a chair-style bio-toilet for use in indoor nursing that 'can also be used as furniture'.

2 Outdoor display

- Observe a log-house-type bio-toilet; an outdoor, temporary women's toilet and the like.
- Take a look at the large-scale urine processing equipment and deer decomposition processing equipment.

3 Explanatory meeting and exchange of opinions

- After listening to the CEO talk about the business in the multipurpose hall, a question and answer session and exchange of opinions is held with the staff.



Advanced case

The environmental conservation efforts have attracted the attention of the national and regional Hokkaido governments, and the bio-toilet has become a new-technology product certified by the Ministry of Land, Infrastructure, Transport and Tourism. It has been installed throughout Japan, including at locations in Shiretoko, Mt. Fuji, and Yakushima, and has received numerous awards, such as the Minister of the Environment Award. The increasing use of such equipment continues overseas where, as part of a JICA support project, it contributes to the spread of environmental improvement technology that utilizes new purification apparatus in Vietnam.



Cases contributing to the region and society

- ① Used as an environmentally-friendly facility in parks that lack sewers, in riverside areas, at construction sites, on mountain trails and the like.
- ② Product development in anticipation of demand for 'temporary toilets' in preparation for water stoppages in the event of natural disasters.
- ③ The equipment is becoming more and more popular as a new concept for toilets in developing countries overseas, contributing to the maintenance of a sanitary environment in which people can live with peace of mind.

Outline of visits

- Number of groups accepted: 1 per day
- Number of people: approx. 5-10
- Time required: approx. 60 min.

* Area restrictions may be established within the facility, depending on the work.

Data

- Address: Kogyodanchi 1-jo 1-chome 3-2, Asahikawa, Hokkaido 078-8271
- Tel. (0166) 39-7611
- Fax. (0166) 39-7612



Approx. 30 min. (approx. 11 km) by car from Asahikawa Sta.

Approx. 30 min. (approx. 14 km) by car from Asahikawa Airport

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Asahikawa Industrial Facilities



- Asahikawa Airport
- Nakanoshima Museum of Art, Osaka
- Upopoy (National Ainu Museum and Park)
- Hokkaido Legislative Assembly Hall

Our Innovation



1999 Award for Company Contributing to Regional Revitalization from the National Land Agency and the Japan Center for Regional Development

2005 Medium and Small Business Research Institute Award: Special Encouragement Award from the Medium and Small Business Research Institute

2007 Selected as one of the 300 Vigorous Manufacturing SMEs by the Ministry of Economy, Trade and Industry and the Small and Medium Enterprise Agency

2017 Selected as Regional Future Driving Company by Ministry of Economy, Trade and Industry

2021 Forbes JAPAN SMALL GIANTS AWARD 2021-2022: Brand Award

- (1) In an effort to utilize locally produced timber throughout the entire production area (Hokkaido Wood Furniture Project), we aggressively utilize hardwoods from Hokkaido in our mainstay products and new products, and promote efforts to increase the ratio of such timber used.
- (2) We participate in tree-planting activities organized by the Asahikawa Furniture Industry Cooperative.
- (3) We support people in Hokkaido who aim to become craftsmen through the Hitozukuri Ippongi Fund.



A modern interior design featuring a large wooden dining table, a black leather sofa, and a large abstract painting. The space is characterized by clean lines and a mix of materials, including wood, leather, and metal. The lighting is soft and focused, highlighting the furniture and art. The overall aesthetic is contemporary and sophisticated.

- Places to visit: Factory and shop
- Number of groups: 1 group per day
- Number of participants: 5-15
- Duration: 60-90 minutes

■ Address: Nagayama Kita 2-jo 6-chome,
Asahikawa, Hokkaido, 〒079-8509
■ TEL: (0166)47-1188
■ FAX: (0166)47-1679



January 2021

Snack Asahikawa Experience

A Signature Night Cultural Program for
International MICE & Incentive Travel

Where Japan's Night Culture Comes Alive



「Snack Asahikawa Experience」 is a premium night-time cultural program designed for international MICE and incentive travel groups. Set in Asahikawa's historic Sanroku entertainment district, it offers rare access to Japan's authentic snack bar culture — an experience even many visitors to Japan never encounter.

Ideal as a post-conference activity, incentive reward experience, or welcome night highlight, the program delivers strong emotional impact through personal interaction and local hospitality.

What Is a Japanese "Snack" Bar?

A Japanese snack bar is a small, intimate hospitality venue where guests enjoy drinks while conversing with the host ("Mama") and fellow patrons. Snack bars emphasize connection, conversation, and cultural warmth, making them ideal for international cultural exchange.

Why It Appeals to International Guests

- * Authentic local night culture rarely accessible to tourists
- * Friendly hosts facilitating natural conversation
- * Safe, relaxed environment
- * A uniquely Japanese experience

Quick Program Snapshot

- * Location: Sanroku District, Asahikawa, Japan
- * Format: Guided tour and/or coupon-based exploration
- * Duration: 60–90 minutes (guided option)
- * Group Size: Scalable (small groups to large delegations)
- * Language: English support available
- * Availability: Year-round (advance booking required)



Program Options

Option 1: Sanroku Snack Hopping Guided Tour

- * 60–90 minutes | 3 curated snack bars
 - * Small groups (5–10 guests per group)
 - * English-speaking guide
 - * Welcome drink & light snacks included
- *Best For: First-time visitors / structured MICE schedules



Option 2: Snack Experience Coupon Program

- * Discount coupons valid at approx. 10 snack bars
 - * Flexible use during the stay
 - * Encourages independent exploration
- *Best For: Incentive groups / extended stays

Value for MICE Organizers

- Differentiation: A night program unavailable in major cities
- High Satisfaction: Strong engagement through personal interaction
- Operational Ease: Flexible formats & scalable operations
- Brand Impact: Memorable storytelling & social media appeal



■ Booking & Contact

- * Organizer: Asahikawa Tourism and Convention Association
- * Custom group arrangements available
- * Pricing: Available upon request
- * Contact / Email: mice@atca.jp



YouTube introducing
snack bars in Asahikawa

****Snack Asahikawa Experience****

Transforming business travel into cultural memory.