**What to Do at Tokachi Hills**

The English Garden’s Wild Country Cousin

Tokachi Hills encompasses flower islands, a large pond called Natural Oasis, and the Sky Mirror, a sea of flowers that echoes the blue above.

As you explore this place, you will see how English country gardens inspired its look and design. And yet Tokachi Hills has a wild streak distinct to Hokkaido and Tokachi, found in the wildflowers and abundance of insects and birds. Natural Oasis, for example, is a haven for dragonflies and butterflies.

This place is made for the slow track, with wide lawns and benches and tables everywhere. People lounge, picnic, and let their children play, surrounded by roses, wildflowers, and ponds with water lilies.

If a feast is what you need, Farm Restaurant Viz serves a multi-course lunch and dinner, made by a Hungarian chef who was trained at Michelin-starred restaurants such as Onyx in Budapest. A specialty is Tokachi Royal Mangalica pork, which is reportedly high in omega-3 fatty acids and natural antioxidants. It comes from pigs native to Hungary, where their meat is considered an edible national treasure. Marukatsu, the agricultural trading company that runs Tokachi Hills, raises them here.

The Hills Shop sells Royal Mangalica pork along with other original Tokachi Hills products, which include beans, vinegar, salad dressing, and other foods. The garden café has a farm-fresh menu, including sandwiches, sweets, and a picnic lunchbox.

The garden is also where a former racehorse nicknamed “Koma-chan” was bred. His night job now is pulling a wooden carriage through the town of Obihiro. The service, called Basha Bar, offers an unusual way to tour Obihiro and discover its venues and shops.