

## **Tokachi Hills**

### Paradise in the Hills

Tokachi Hills has the pastoral look of an English country garden and sweeping views of farmland, the plains, and the town of Obihiro below. There are areas surrounded by trees, roses, wildflowers, and ponds with water lilies. Benches and tables are scattered throughout.

Tokachi Hills is laid out with great care, clearly partitioned, and has cobblestone walkways and expanses of green lawn. The garden is compact, so visitors can stroll its perimeter in an hour or so to get a sense of the layout and points of interest.

The pond at Natural Oasis is a haven for dragonflies, butterflies, and other insects. The Rose Garden has varieties selected for their hue and scent. The centerpiece of Tokachi Hills is the Sky Mirror: a pool of blue flowers such as sage meant to reflect the color of the sky on a clear day.

Reservations are suggested for dining at Farm Restaurant Viz, which serves dishes made with locally sourced ingredients and features Tokachi Royal Mangalica pork. This pork comes from pigs that are originally from Hungary, where their meat is considered an edible national treasure. It is also reportedly high in omega-3 fatty acids and natural antioxidants.

The head chef at Viz, a Hungarian named Adam Garai, trained at Michelin-starred restaurants such as Onyx in Budapest.

Tokachi Hills is open every day during daylight hours between the end of April and October, and in winter with the exception of Mondays and the year-end and New Year holiday period. Farm Restaurant Viz is closed on Tuesdays in the summer and on Tuesdays and Wednesdays in the winter.