





**ASAHIKAWA
INTERNATIONAL
COMMITTEE**


ASAHIKAWA INFO

May 2026, Volume 353

Spring Walk & Picnic

 **Date:** Saturday, May 16, 2026

 **Time:** 10:45 AM ~ 1:30 PM

 **Meeting Place:** 7th Floor, Feeeal Asahikawa (Asahikawa International Center)

Course: Walk along the Chuubetsu Riverbank→Enjoy a relaxing picnic at Miyamae Park

 **Fee:** 300 yen (Adults), 100 yen (Kindergarten and younger 😊)

Smell the fresh spring air, listen to the sounds of the flowing river, and see a sea of greenery! Enjoy Asahikawa's nature while connecting with the local community! This event is perfect for meeting new people and enjoying the wonderful spring weather!



Scan the QR Code
for more
information and
registration



Check out our website and social media for information regarding the events above.

For further information or to register for events, contact:
Asahikawa International Committee (AIC)
Address: Asahikawa International Center Feeeal Asahikawa 7F,
1-jo-dori 8-chome, Asahikawa 070-0031
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One Point Japanese

沼る (ぬまる) - To get hooked, obsessed with something (video game, idols, actors, etc.)

Example Sentence:

今季 (こんき) に放送 (ほうそう) されているアニメに沼ってる!

I am obsessed with the animes this season!

Note: Primarily used for hobbies and interests

The opinions expressed in the essays are those of the writers and do not necessarily reflect the opinions of the AIC or the City of Asahikawa.



Spring in Your Area

Here are some areas with interesting flowers to enjoy during the spring!

By John M.



Cherry Blossom Season

Cherry blossoms in Asahikawa and the surrounding areas come into full bloom around end of April until the first week of May! Some notable sights to see cherry blossoms are as follows:

- Kitasaito Garden
- Tokiwa Park
- Kaguraoka Park
- Asahiyama Park



You can enjoy boat riding in Tokiwa Park too!
-John

Festivals/Events

- **Asahiyama Park Yozakura Matsuri (Night Sakura Festival)**
 - **Date** 5/2 (Sat) ~ 5/6 (Wed)
 - **Time** 7:00 PM ~ 9:00 PM
 - **Location** Asahiyama Park, Asahikawa
- **Palette Hills Sakura Festa**
 - **Date** 5/5 (Tue) ~ 5/6 (Wed)
 - **Time** 11:00 AM ~ 20:30 PM
 - **Location** Palette Hills, Takasu

Festivals/Events

- **Takikawa Nanohana Matsuri (Canola Festival)**
 - **Date** 5/16 (Sat) ~ 5/24 (Sun)
 - **Time** 10:00 AM ~ 4:00 PM
 - **Location** Michi no Eki Takikawa, and other locations in Takikawa.

Bus tours to canola fields are available!

Canola flowers bloom in mid-May in Takikawa, Hokkaido (about 32 minutes from Asahikawa Station by JR). During this time, vast fields transform into a stunning sea of yellow, attracting visitors from across Hokkaido.



Blooming Canola Fields

In the north eastern part of Hokkaido, fields of shibazakura (moss phlox) bloom around early-May to early-June. During peak bloom, the moss turns the ground into a beautiful pink and purple, attracting people from all over!

- Takenoue Park, Takinoue Town
 - (2h 10min from Asahikawa)

Festivals/Events

- **Shibazakura Matsuri**
 - **Date** 5/1 (Fri) ~ 5/31 (Sun)
 - **Time** 8:00 AM ~ 6:00 PM
 - **Location** Takinoue Park, Takinoue Town



Shibazakura

Asahikawa EATS

By John M.

For the meat lovers: Yakiniku Ajitei 焼肉味亭

Location: 89-6 6-jodori 18-chome, Asahikawa

Hours: 5:30PM ~ 10:30PM Closed on Tuesdays

Parking: Very limited

Costs: ¥2,000 ~ ¥3,000



Notes:

- Their original **yuzu yakiniku** is a MUST-TRY.
- On Mondays, certain meats are **only ¥450**.
- Korean side dishes and soup available.

High-Quality & Super Healthy Japanese Food: Ōtoya 大戸屋

Location: 63-2 Nagayama 3-jo 6-chome, Asahikawa

Hours: Everyday 11:00AM ~ 9:00PM

Parking: Available

Costs: ¥1,000 ~ ¥2,000

Notes:

- Wide range of Japanese dishes from grilled fish to katusu.
- **Diet-friendly options** with detailed explanation on the food's nutritional value.
- Abundance of side dish options.



Stylish Neighborhood Cafe: Cafe Amore

Location: 5-jodori 11-chome, Asahikawa

Hours: 10:00AM ~ 4:00PM Closed on Wed, Sun, and during holidays

Parking: Available

Costs: ¥1,000 ~ ¥2,000



Notes:

- Assortment of drinks and desserts to enjoy.
- Delicious **Wagyu Burger**, hot dogs, and salads for a nice lunch.
- A very relaxed atmosphere, good for studying and chilling on an afternoon.

A Low-Effort Dish for the Extremely Busy

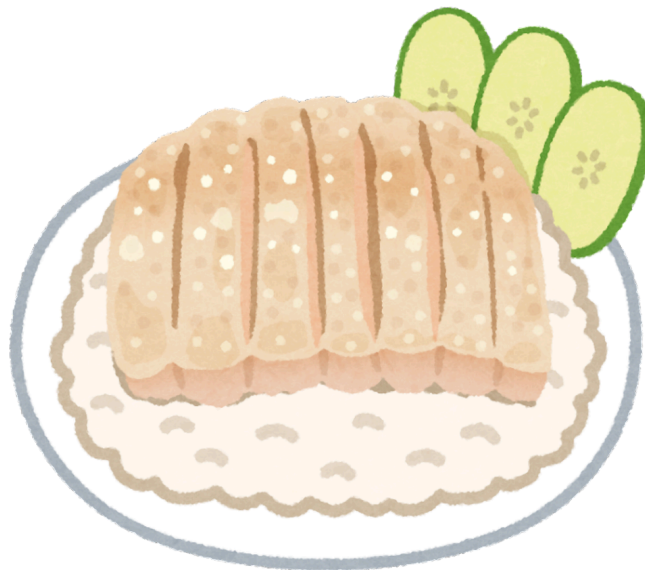
One-Pot Khao Man Gai Recipe



By Yoko N. and John M.

What is Khao Man Gai?

Khao Man Gai is a steamed chicken dish served with seasoned rice and a selection of sauces. It is commonly known as Hainanese chicken rice, a dish introduced by immigrants from the island of Hainan off the southern coast of China. Over time, it spread throughout Southeast Asia, gradually adapting to local tastes in each region. Khao Man Gai is the Thai interpretation—much lighter but with slightly bolder sauces than its counterparts in Malaysia and Singapore.



Main Ingredients

1. 300 grams (2-go) of washed and drained rice
2. 1 slice (about 300g) of chicken thigh
3. 1/2 tablespoon of sake
4. Salt

Seasonings for Rice Cooker

1. 1 tablespoon of powdered chicken stock
2. 1 teaspoon of fish sauce (soy sauce can be used as substitute)
3. 1~1.5 teaspoon of grated ginger
4. 1~1.5 teaspoon of grated garlic
5. 1 Japanese long green onion (optional)

Golden Ratio Dipping Sauce for Your Chicken!

Mix these ingredients together to drizzle over both the meat and rice!

1. Add 1 table spoon of the following: Soy sauce, miso, and oyster sauce.
2. Add 2 teaspoons of the following: Sugar, vinegar, and lemon juice
3. Add a bit of grated garlic and ginger
4. Add finely chopped Japanese long onion (about 5cm)
6. Add chili oil for taste

Instructions

1. Poke holes into the chicken thigh and rub in 1/2 tablespoon of sake and a pinch of salt.
2. Add the rice and mix in the seasonings.
3. Add water up to the 2-go/ 2-cup mark. Remove 2 table spoons of water. (This is so that rice doesn't get mushy since there will be some moisture from the chicken.)
4. Flatten the rice and add the chicken thighs on top with the skin-side facing upwards. (Optional: Add the green parts of the Japanese long green onion)
Set it to cook (通常モード (tsuujou mode) for Japanese rice cookers)
5. Once the rice is cooked, take out the chicken thigh, cut to bite-sized pieces, and place it on top of rice.
6. Enjoy with dipping sauce.