Welcome to Hokkaido!

Mombetsu City

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Great foods of Mombetsu

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Ohtoksh Mombetsu White Curry

This curry, a dish native to Mombetsu, is made with mackerel, Okhotsk squids, and rice. It is served with a side of vegetable salad.

Kamaboko

Served with a side of every dish, Kamaboko is a type of fish cake made from fish and flour. It is a traditional Japanese delicacy.

Sashimi

Served with a side of every dish, Japanese sashimi is a type of raw fish served with wasabi and soy sauce.

Grilled scallop

Served with a side of every dish, grilled scallop is a seafood delicacy.

Mombetsu beef

Served with a side of every dish, Mombetsu beef is a type of tender beef.

Seafood bowl

Served with a side of every dish, this seafood bowl is a blend of various seafood items.

Drift ice, flowers and gourmet food — a variety of seasonal attractions!

Mombetsu is committed to tourism development throughout the year. From winter drift ice to characteristic flowers to fresh seafood, visitors can experience a new season of events. Don’t miss the chance to visit Mombetsu — a place of great food and great fun!

The four seasons of Mombetsu

Spring: (March to May)

Ramen

Served in a bowl of soup, this traditional Japanese noodle dish is a popular local delicacy.

Autumn: (September to November)

Autumn: The season of hearty appetizers, and a great time to enjoy workaholics.

Winter: (December to February)

Winter: The season of drift ice, a characteristic unique to Okhotsk.

Summer: (June to August)

Summer: Enjoying tourism and the festival season!