

Presented by OTB local travel agency
Sustainable rural village
Obanazawa-Yamagata



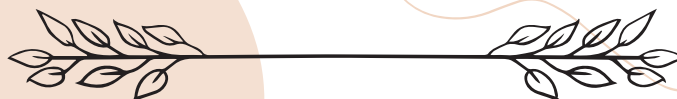
桑園地印

Soenchiran

Mr. Sugawara from Soenchiran, lives in Shirataka-Yamagata.

He pursues circular agriculture in Shirataka, and is good at raising chickens Cage Free. The chickens there grow up eating human food, as leftovers from school lunches, old rice, and black bass in Lake Tokura in Obanazawa city. Thanks to the chickens, black bass from Lake Tokura are transformed into chicken manure, which is also used in the fields around Lake Tokura.

The eggs you will be served today are laid by the chickens in the spacious greenhouse, wherever they like as on a net up a ladder or on the chaff at their feet. Enjoy the strong taste to the fullest! We hope you will enjoy Mr. Sugawara's eggs and get a sense of what a sustainable rural village in Yamagata looks like.



Please enjoy at a restrand in
Obanazawa city -Yamagata

寿司割烹とくら
SUSHI-KAPPO TOKURA

