
Cultural Experiences

The Nemuro Strait off the Rausu coast is fundamental to local food culture. Its nutrient-rich waters support kelp forests and a wide variety of fish. Visitors to the area can learn more about the food culture and local fishing industry by joining a cultural experience. Experiences include a fish auction tour; preparing, and sampling sea urchin over rice; and learning about the harvesting and processing of Rausu kombu—a rare type of kelp that only grows off the Rausu coast.

On the fish auction tour, visitors can browse the day’s catch and watch the auction, which will likely include both shallow-water and deep-sea species. Participants interested in Japanese cuisine can learn how to husk and prepare sea urchin before layering it on top of rice with a sashimi selection to create a kaisendon.

Rausu kombu is a special type of kelp that has garnered attention from top restaurants worldwide for its umami. Through the Rausu kombu trimming experience, participants can learn about this rare sea product, which grows to over 3 meters in length.

Inquire at the Shiretoko Rausu Michi no Eki tourist information counter for further details regarding cultural experiences.