Harvest your own ingredients for a farm-to-table dining and herbal tea blending experience.

Inspired by the slow food movement, this exceptional tour explores the delicious collaboration between tranquil Koga's Akiba Farm and historic Aoki Sake Brewery while showcasing the area's HARIO glassware. Harvest your own produce for a farm-to-table meal, learn how to blend herbal tea, and taste award-winning sakes on the land where their rice is grown.







Program 1

Farm Tour and Harvest Experience

Duration 2-3 hours

We begin by exploring Akiba Farm, where we will taste and harvest seasonal produce. This is one of the farms that supplies Aoki Sake Brewery with rice, and you can choose between a pairing of local wines or Aoki sakes with your farm-to-table meal. For those abstaining, the meal will be expertly paired with herbal teas.





Farm & Dining

Address: 1200-2 Oyama, Koga, Ibaraki, Japan

Access: 15 minutes by taxi from JR Koga Station (approx. 60 minutes by rail from Tokyo Station or Shinjuku Station;

Koga station pick-up available)

30 minutes from Kazo IC on the Tohoku Expressway (Approximately 90 minutes by car from the Tokyo

metropolitan area; parking available)

The Farm and Dining Tour is by reservation only. (We are happy to respond to individual requests concerning your desired date, the content of the tour, your transportation needs, and any other details, so please feel free to inquire.)

Website: https://musubi-travel.jp/experience Inquiries: megumi@musubi-travel.jp

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