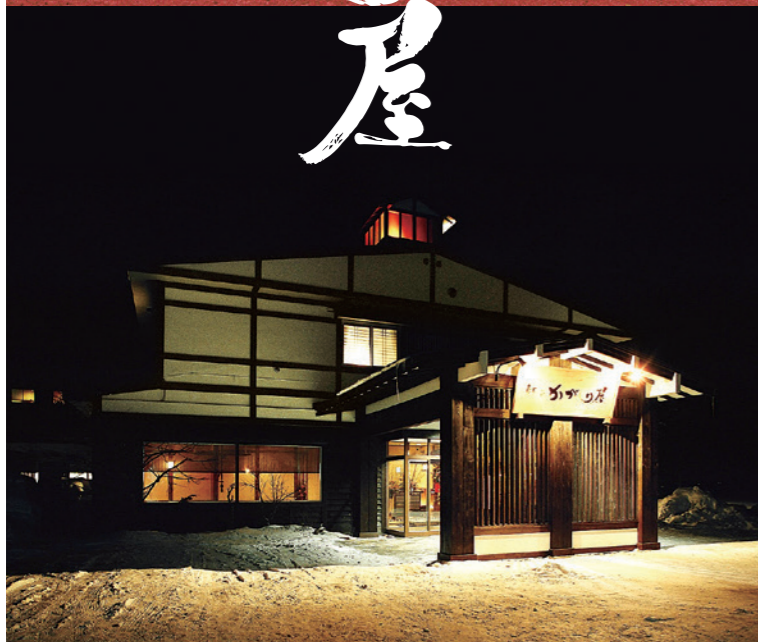


On the shores of Lake Noto, ablaze with crimson glasswort, sits the Kagariibi Inn.

Home of the Glasswort Noto-no-Sho Kagariya

能取の庄
かがりいの屋
かがりいの庄



Behold the largest colony of glasswort in Japan

The largest colony of glasswort, right next to the inn, blooms every year in September, transforming the lake into a vast, crimson carpet. Private and public entities join hands with the tourism association of Ubaranai district to protect the beautiful, breathtaking sight of the glasswort colony, which awes visitors each year.



Immerse yourself in Japanese elegance as you take time to relax



We offer a number of fun activities!

Try your hand at smelt fishing on the frozen Lake Akan, or surf smelt fishing on Lake Noto. For those who seek a more vigorous way to enjoy nature, there are snowmobile rides, and horse-drawn sleigh rides.



ACCESS



MAP CODE 525359191*58

- By car
 - 25 min from Memanbetsu Airport
 - 15 min from downtown Abashiri
 - 20 min from Lake Saroma and Tokoro
 - 40 min from downtown Kitami
- Air Routes
 - Chitose - Memanbetsu 50 min
 - Haneda - Memanbetsu 1 hr and 40 min
 - Osaka - Memanbetsu 2 hrs

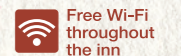
Free shuttle service available

We will be happy to pick you up at JR Abashiri Station or Memanbetsu Airport and bring you to the inn. Please make your reservation for shuttle service by 1:00 the day before.

Total number of guest rooms	27
Maximum capacity	90 guests
Restaurant	Misaki Seats 66
Banquet hall	Moyoro 80 mats Small banquet hall Isaribi, Hakucho 18 mats
Bath with a view	Aosagi-no-Yu (men's), Sango-no-Yu (women's) *Each can accommodate up to 15 persons, open 24 hours *Komeiseki (natural ore) hot springs
Parking	60 vehicles (free)
Rental cycles/100 inch screen Karaoke	

能取の庄
かがりいの屋

Ubaranai 60 Banchi 3, Abashiri, Hokkaido 093-0135
tel.0152-47-2301 fax.0152-47-2185
info@kagariya.cc
http://www.kagariya.cc



Reservations/Inquiries

Toll-free number 0120-042-935

Spa 浴

The gentle aroma of cypress, soothing hot water, and the beautiful gardens that spread before your eyes, provide the ultimate healing experience.



Japanese Western Room
(Twin Western + Japanese room)
Complete with shower room, this is perfect for a large family of three generations.



Guest room with private outdoor hot tub (barrier-free)
The room features a cypress hot tub and small courtyard. Guests can indulge in a soak in the hot tub any time of the day.



Chartered Outdoor Hot Tub
Nagisa



Chartered Outdoor Hot Tub
Miotsukushi

Chartered Outdoor Hot Tub

We have two luxurious outdoor hot tubs, "Nagisa," and "Miotsukushi," which allow you to enjoy the fresh sea breeze and gentle aroma of Japanese cypress.

- ◆ Hours / 1:00 - 10:50 PM, 6:00 - 9:50 AM
- ◆ Rates / Kagariya guests: ¥1,080 per guest for 50 min. All other guests, ¥2,160 per guest for 50 min.



Public bath with a view

From the large windows of the public bath, you can see the beautiful Lake Noto. The artificial hot spring is made with "Komeiseki," a natural ore that provides the same minerals as hot springs.

Rooms

泊

Refreshing sea breeze, scenery that changes with each season, and the glasswort that changes color in the fall, all weave together the perfect setting on Lake Noto.

Western Room
Japanese modern interior that is also highly functional, creates a serene atmosphere. Room with king size bed is also available.



Japanese Room
Calming tatami mat rooms come in either 6 mat, or 8 mats.



Japanese-Western Pet-friendly Room

A spacious room with veranda and balcony; the perfect room to share with your furry travel buddy.



We offer a variety of rooms that come in all sizes and uses, to accommodate your unique needs.

Gourmet 食

Bountiful blessings of the Okhotsk area are personally brought in each day to ensure freshness, and provide the finest dishes.



Wappani

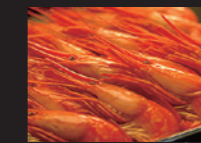
The grand and bold dish, Wappani, is a traditional coastal dish, made to bring out the authentic flavor of each ingredient.



Boiled Kichiji Rockfish
The "boiled kichiji rockfish" is the best way to truly appreciate the bold flavor and soft texture of the rockfish.



Crab Dishes
Crab dishes feature the king crab and horsehair crabs that are in season, after the drift ice has gone.



Hokkai Shimaebi (prawns)
Hokkai Shimaebi are a signature shrimp of Hokkaido.



Kichiji Rockfish

Kichiji rockfish, a high-class fish known to Hokkaido, is caught live, one at a time here in Abashiri. It is known as "tsuri kinki brand," and is the most freshest way to fish. Here at Kagariya, we have used this rockfish from the beginning of our establishment. Our chefs who are trained to select the finest, most fresh fish, will prepare it in the most delicious dishes.



-zei- 贅

Kagariya's most popular special course meal. Enjoy a bountiful meal of fresh rockfish, crab, oysters and many other succulent delicacies of Okhotsk.

Example of our menu

- ◆ Seasonal Sashimi Platter
- ◆ Local delicacies: your choice of (whelks in vinegar-miso, vinegared oysters, vinegared saffron cod, stewed ray, or Hokkai shimaebi)
- ◆ Carefully Selected Local Oysters Steamed in Sake
- ◆ Clam and Scallop Seafood Hot Pot
- ◆ Creative Tempura in Season
- ◆ Carefully Selected Local Boiled Crabs
- ◆ Boiled Abashiri Tsuru-kinki
- ◆ Makkari Herb Pork Shabu Shabu
- ◆ Kagariya Famous Deep-fried Kichiji Rockfish
- ◆ Kichiji Rockfish Nigiri
- ◆ Kichiji Rockfish Soup
- ◆ Pickles
- ◆ Homemade Ice Cream made with Abashiri Milk



The owner, who is also a chef, will serve you with the utmost hospitality and delicate dishes.

Our inn was first established here in Ubarana in the beginning of the Showa period (late 1920's) as the "Matsushita Inn," by Matsushita Yasutaro, who was from Wakayama prefecture. In Showa 43 (1968), the second generation Matsushita Minoru, moved the inn to the shores of Lake Noto, and the "Notorokoso" was established. Further, in Heisei 18(2006), Matsushita Shinji, who inherited the inn, along with 4th generation Matsushita Kyosuke, became the owner, changing the name to "Sangoso-no-Go Notoroso Kagariya." Since then, the two have been displaying their skills based on their philosophy of "serving travelers with hospitality and fine cuisine created by the owners."