

Niseko town

Okutsuchi Farm Brick-Oven Bakery

T e l l : 0136-44-1095

F A X : 0136-44-1095



Aza Kondo 421, Niseko-cho, Abuta-gun

We use natural yeast made from rye and grapes to bake breads in a firewood stone kiln made of piling bricks.

Rye Campagne

JPY460

This bread is made with self-milled home-grown whole-grain rye flour and home-made natural yeast, and is baked in a firewood kiln. It has a slightly sour and savory flavor.



Rural Bread

JPY440

This bread is made with home grown whole grain rye flour and homemade natural yeast. It is characterized by a salty taste which complements main dish.

Pumpkin Bread

JPY440

This bread uses home grown ripe pumpkins grilled in a firewood kiln has a gentle sweet taste.



Black-bean Bread

JPY460

This bread is made with home grown black soybeans roasted in a firewood kiln. It has a salty taste which complements main dish.

Bread with Grapes and Walnuts

JPY500

This bread is made by using large amount of walnuts and raisins and thinly flavored with honey. It is recommended to eat with main dish.

