

Lake Shumarinai, the largest man-made lake in Japan, is located in Horokanai Town.

It is not only "Itou" and "Wakasagi" that inhabit here.

The lake prawn also inhabit there.

A collaboration of lake prawn and glutinous rice from Horokanai.

We food came up with ideas to create a product for encourage local food production and consumption.

Rice crackers served on top of Horokanai's fresh Soba noodles The name is

"Rice crackers of lake prawn"

Serve with handmade soba noodles from Horokanai High School.

Horokanai High School×Lake Shumarinai

"Soba noodles with rice crackers of lake prawn"

(selling price)
under consideration
(Sales Locations)
under consideration



We would like to make a collaboration product of "lake prawn" caught in Lake Shumarinai and "Horokanai soba".

We cooked lake prawn in various ways and ate them with warm soba noodles. We compared various types of foods and exchanged opinions many times.

The chosen products were lake prawn rice crackers made with glutinous rice produced in Horokanai.

There is crunchy texture when you eat as it is.

When dipped in the soba broth, it tastes like a roasted rice cake.



The buckwheat noodles of "lake prawn rice cracker soba" are handmade soba noodles from Horokanai High School in Hokkaido. The test sales took place at the "Horokanai Town Fresh Soba Festival."

Lake prawn from Lake Shumarinai Horokanai glutinous rice Handmade Soba Noodles from Horokanai High School.

We produced fresh soba which is filled with the charms of Horokanai Town.



September 3, 2022 Horokanai Town Fresh Soba Festivai is held for the first time in three years.





At the booth of Horokanai high school winner of the national soba aking championship there are so many people wait in a queue. "Soba noodles with rice crackers of lake prawn" sold out with 1,169 servings.



We are currently conducting research to offer even tastier "soba noodles with rice crackers of lake prawn" based on the surveys we have received.