



Japan. Farm Stay

Farmhouse Hinata

**“Country Inn: Hinata Farm”
Let's try farming together.**



What is Farmhouse Hinata?

Hinata is a traditional Japanese farmhouse where you can stay overnight either as an escape from the city or as a way to experience Japanese farming and traditional crafts.

We are part of a “Green Tourism.” This means that you can farm and help prepare your own meals while staying at Hinata.

At Hinata, you can...

- ※Take on the role of a Japanese farmer.
- ※Experience farming, nature, local cooking, and country life.
- ※Visit with your pets.
- ※Enjoy local dishes served by the Farmhouse staff.
- ※ Learn to cook local cuisine using home-grown produce.

Hinata is a traditional farmhouse built over 100 years

We offer fun and interesting farming experiences that guests can enjoy throughout the year. We hope to see

Overnight Stay
Farm Experience
Local Foods



Hotel Business Operation Permit No. 005827-00000002
Restaurant Business Operation Permit No. 005544-00000057
Pet Handling Business Permit No. 0515-30005-002
〒370-2465
337-1 Nakazawa, Tomioka, Gunma

TEL 0274-67-2191

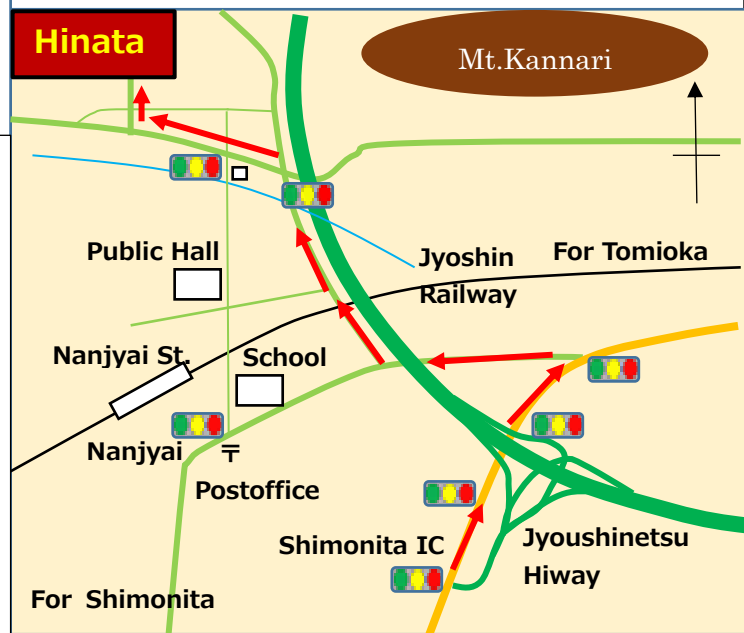
Operating Hours 9AM – 8PM

Cellphone 070-4429-6881

FAX 0274-67-2766



About 800m (15min on foot) from Nanjai Station



Ver.6 summer

Hinata's Atmosphere



Afternoon

Fall into the farming experience as the Hinata staff show you around the fields and forests.

Evening

Enjoy the peace and calm of country life.
And enjoy gazing at the stars from the garden.



Spring

Listen to the lively songs of local birds and enjoy the plum, cherry, peach, and azalea blooms.

Summer

From when the rice fields are planted until the end of summer vacation you can hear the happy croaking of frogs in the night.



Fall

From the end of summer vacation the mornings and evening are nice and cool although the days are still hot.

Winter

Temperatures are a little cold but it rarely snows. But when it does snow, it snows a lot!



Dinner



Homemade Noodles

(winter only)

This food is very common in Gunma. Afterwards we cook the noodles in a hotpot with seasonal vegetables.



Udon (summer only)

Cook the udon noodles by simmering them in a homemade barely powder and washing with cold water.



Rice

Hinata offers cooked rice, seasonal vegetables, wild vegetables, etc. Ingredients vary according to season.

Breakfast



Hinata Breakfast Tray

※Served year-round
Rice served with side dishes made from seasonal vegetables.

Lunch (Farm Experience Guests)



Pasta or Soba

※Served year-round
We mainly serve seasonal vegetables, pasta, udon, and soba.
You can make noodles for yourself.

Rates (Additional charge for New Years/GW)

- ※1 Guest ¥9,900 (per person)
- ※2 Guests ¥9,000 (per person)
- ※3-5 Guests ¥9,000 (per person)
- ※Rates valid through Sep. 2019 (tax included)

Room Capacity

1 group of up to 5 guests (one room can be separated)
※For families with young children we will do our best to be as flexible as possible with rates and room capacity.

Guest Rooms

North: Japanese Style (3 beds) South: Japanese Style (2



※There are a few kitchen appliances provided so guests can heat up water in the rooms.

Facility

Bath (electric water)

Washroom & Washer



※Western style toilet equipped with washlet.

Check In – Check Out

Check In – 3PM Check Out – 10AM
※May change depending on farm experience.