



## Our Story

### ABOUT US

[Place] Engaru-cho Shirataki Kitashiyubetsu 152-3, Monbetsu-gun, Hokkaido, Japan  
[size] 42 hectares

[Crops] Potato, winter wheat, sweet corn, sugar beet

[Business contents] Farming, Direct sale of crops on the Internet, management of farm stay "Ezura farm", Farm experience, Farm volunteers, Himmel, Company training through farm work, etc.

At the age of 30 years old, We ended our office worker-life in Tokyo and moved to Hokkaido. After three years of training, in April 2012, We became a new farmer. Ezura farm will support people. those who want to start new farming, those who want to work in agriculture. Please feel free to contact us if you are interested.

● Awards, Media →

AWARDS, MEDIA

● Speeches →

LECTURES, ETC.



**Akito Ezura** (right in the picture)

Born in 1979. I went to Tokyo with the opportunity to enter university. After graduation he joined a human resources company listed company as a planning sales person. After joining the company, he concurrently managed the management of a team of more than a dozen people. The 30-year-old will make an effort to start new farming in Hokkaido. Recently I am looking forward to remodeling everywhere with DIY. Serious and gentle (maybe ...). I am weak to my daughter.

**Yoko Ezura** (left in the picture)

Born in 1980. I am from Kyoto City. After graduating from a university in Kyoto, she worked as a product plan at a major food and cosmetics maker in Yokohama. Recently, she is fascinated by Himmel (Finnish traditional straw mobile) using home-made wheat. I enjoy enjoying everything and challenging, but quite a bit ominous.

### BLOGS

Our blogs are written only in Japanese.

BLOGS

## Our Promotion Movie

## Our Products



### Potato

In addition to Baron and Kita Akari, we also make many rare varieties such as Inca Awakening and Inca Rouge. It is also used as a raw material for Calbee's "Jagarico" for processing as well as for raw consumption. → The potatoes are used as ingredients for Calbee's "Jagarico" (a popular Japanese snack) and are also sold for regular consumption.



### Sweet corn

We mainly cultivate very sweet varieties called super sweet varieties. Besides being sold online, it is also used to make Knorr instant soup. The corn is approximately 17% sugar. When you eat it raw, freshly picked in the field, it tastes as sweet as fruit.

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## Sugar beet

Sugar beets are used as raw material for sugar. It is not very common in Honshu (mainland Japan), but is commonly grown in Hokkaido. Many people have the image of sugar = sugar cane, but in fact, about 70% of domestically produced sugar is made from sugar beet.



Winter wheat takes up the largest acreage in our farm. Currently, we are making a variety called "Kitahonami". We also make the Finnish craft called "Himmeli".

Please see [here](#) for Himmeli

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## Photo Gallery



## Ezura Farm

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Name & Nationality *	Message *
Email *	
Age ( if contact us about volunteer )	

Send

