Japan Tour



13 - 21 May 2026

Join ANZCO Foods and experience Japan: a country where scenic rural landscapes contrast with vibrant modern cities. Gain insights into the country's beef industry, explore markets, meet local people, and experience some of the country's iconic cities and regions, soaking up the centuries-old tradition and fast-paced modern life for which Japan is known.

Itinerary

Day 1	Wednesday 13 May FLY AUCKLAND - TOK	YO
AM	Assemble at Auckland Airport early this mo New Zealand flight direct to Tokyo (11 hour	· ·
PM	Around 6.15pm, arrive at Tokyo's Narita Airport and complete entry formalities. Meet airport guide and transfer by coach to central Tokyo – Japan's incredible capital city and home to 14 million people, 37 million in greater Tokyo! Check into your hotel and relax after your travels.	
	Meals: Airline meals	Overnight: Toyko Shibuya/Shinjuku

Day 2	Thursday 14 May TOKYO	
AM	Today you will explore the huge city of Tokyo with ANZCO Foods. You will gain insights into the local food industry and visit supermarkets where ANZCO Foods lamb and Ocean Beef are sold. This is a good introduction to how produce is sold - quite different to what you see at home.	
PM	After lunch at Bikkuri Donkey restaurant, visit Niku no Kiwami to see how Wagyu beef is sold in Japan. After some time to relax, enjoy a welcome dinner at Nagaokaya. Dining at Nagaokaya will give you the opportunity to try ANZCO lamb, as well as sampling local specialties.	
	Meals: B	Overnight: Toyko Shibuya/Shinjuku





	Friday 15 May TOKYO - TSUKUBA	
AM	you can observe tuna auctions ta seafood, fruit and vegetables prep	visit the expansive Toyosu wholesale market where king place (5:30-6:30am), as well as seeing other pared for sale. After the market visit and breakfast, personal sightseeing (options to be suggested).
PM	•	by coach, travelling north to Tsukuba City in the approximately 1hr 30 mins drive). Check into your
	Meals: BD	Overnight: Tsukuba City

Day 4	Saturday 16 May TSUKUBA - KYOTO - SHIGA	
AM	Depart after breakfast to visit Hitachi Waygu beef cattle enterprise. This traditional Japanese breed has evolved over centuries of breeding and unique management. It's renowned for its flavour, tenderness and internal marbling. Learn about the farming operation and enjoy sampling Hitachi beef over lunch at a local restaurant	
PM	hours, 15 minutes). On arrival, transfer	n for a high-speed trip to Kyoto Station (2 to a traditional style inn ("ryokan") in Shiga lings and perhaps experience a traditional
	Meals: B L D	Overnight: Shiga Ryokan

Day 5	Sunday 17 May SHIGA - KYOTO	
AM	In the morning, visit Omi Wagyu farm. Omi beef, known of a premium brand of wagyu beef that originates from the it's as famous as Kobe beef. From breeding to fattening, produced in Omi and manage about 500 cattle. In addit produce F1 cattle through a partnership with a nearby of	e Shiga Prefecture in Japan - they produce beef cattle tion to Omi beef, they also
PM	Enjoy sampling Omi beef at a local restaurant before visiting a nearby tea farm – another iconic industry of Japan. Learn about the production process and importance of tea in Japan before travelling on to the elegant city of Kyoto for a two night stay.	
	Meals: BLD Overnight	: Kyoto City





Day 6	Monday 18 May KYOTO		
AM	is a city with a rich cultural heritage, thousands Imperial palaces, gardens and traditional woo	of the ancient city of Kyoto - Japan's former capital. Kyoto neritage, thousands of Buddhist temples, Shinto shrines, and traditional wooden houses. We begin our day taking a us bamboo forest, then there's an opportunity to enjoy a visit a sake (rice wine) brewery.	
PM After a break for lunch, visit the exquisite Kinkaku-ji Golden Pavilion of garden, Ryoanji. Later we enjoy a captivating dinner show with a traperformance (apprentice Geisha).			
	Meals: BD	Overnight: Kyoto City	

Day 7	Tuesday 19 May KYOTO - TOKYO	
AM	Depart Kyoto by bullet train this morning and return to Tokyo. On arrival, explore mor of the city including landmarks such as the Imperial Palace, Sensoji and the lively Ginza and district.	
PM	A chance to freshen up before this evening's farewell dinner at the ANZCO Foods owned Wakanui Restaurant, a fine dining restaurant exclusively supplied with ANZCO lamb and Ocean Beef. Enjoy New Zealand produce and the night views of Tokyo Tower for your last night.	
	Meals: B D Overnight: Tokyo City	

Day 8	Wednesday 20 May FLY TOKYO TO AUCKLAND	
AM	Free time today for personal activities or shopping.	
PM	Mid-afternoon departure to Narita Airport and check in for your evening flight to Auckland.	
	Meals: B Overnight: In flight	

Day 9	Thursday 21 May ARRIVE AUCKLAND
AM	Arrive at Auckland around 9am this morning and continue home.

NB: This itinerary is based on the latest information Farm to Farm International Tours has available. Some aspects, including farm visits, may change where necessary.

