Honey Bee News Letter

Migratory Beekeeping

Thank you for your continued support for Sugi Bee Garden.

This News Letter will be regularly sent out with product information

and customer feedbacks of Sugi Bee Garden.

I hope you find it useful.





Migratory Beekeeping









Our bees travel a 1,600km distance between Kumamoto, Akita, and Hokkaido. Compared with the Pacific Ocean side route, the air temperature of the Japan Sea side route is lower and the air is crisp and clear, so the bees do not get stressed so much. In order for providing a variety of honey, we move together with the blooming flowers, from South to North.









Honey harvest at Kumamoto Prefecture

Pure Ripe Honey is kept until it naturally and fully matures without heat. Our golden honey is the result of our beekeepers' efforts as well as the result of their work in the past year hoping not to rain for 5 to 7 days and not for the temperature to fall.

Honey harvested in Kumamoto: milkvetch, mandarin orange, mixed flowers honey and others









Honey harvest at Shirakami-Sanchi (Mountains area), Akita prefecture

The wild nature still remains much in the Shirakami-Sanchi (Mountain area), a World Natural Heritage Site. Neither people nor bees feel stress in a good environment, so we appreciate the blessings of nature. Traveling to Akita is a hard work, but the bee's wing sounds are very fine. Honey harvested in Akita: acacia, wild roses and others









Honey harvest at Hamanaka-cho, Akkeshi-gun, Hokkaido

Hamanaka Town is famous for producing branded milk, and the grass that grows lushly in the sea breeze contains many minerals. The pasture is a pesticide-free area, and the bees in Sugi Bee Farm are also growing safely and healthy.

Honey harvested in Hokkaido: Rudbeckia, buckwheat, linden and others

Pure honey from Sugi Bee Garden Mixed Flower Honey made in Japan



Mixed Flower Honey made in Japan is a honey collected by honeybees from various flowers among the profusion of flowers, and is characterized by its deep sweetness and taste. It is also a valuable honey with different flavors depending on the type of flower. Please enjoy the pure honey as it is.

Sprinkle on toasted bread, pancakes, or yogurt. In addition, it can be used for various dishes.







Click here for the recipe page

