



JOURNESE®

CURATORS of FINE TRAVEL®



JAPAN CULINARY DELIGHTS

Artistic and innovative, classic and elegant, sample a wealth of Michelin star restaurants, local eateries, fun cafés and lively hot spots across Fukuoka, Hakone, Hiroshima, Hokkaido, Kanazawa, Kyoto, Osaka, Sendai, Tokyo and Yokohama. From unique markets, popular street-food venues and discerning neighborhood gems to traditional and cultural fare, sushi and sashimi bars and renowned noodle dishes, indulge in authentic and inspiring plates, modern delicacies, and exceptional dining experiences across Japan.



continued

JAPAN

FUKUOKA

Sashi Pakwaan | Meaning “royal cooking” in Hindi, savor an array of authentic, chef-prepared Indian dishes with delicate flavors including curries, tandoori and tikka plates. Plus, enjoy nightly entertainment.

HAKONE

Amago Chaya | A must-see national park setting complete with hot springs, partake of the signature eggs that turn from white to black when cooked in the geothermal waters and are believed to extend your life by seven years.

Yuba-don Naokichi | Utilizing special hot spring water known as the *Princess of Waters*, indulge in an intimate, riverbank restaurant, famous for its bonito stock soup bowl of Yuba served in a small earthen pot with dashi and egg over rice.

HOKKAIDO

Hamaichiban | With rustic wood ambience, enjoy the freshest fish from Nemuro's local market. The natural flavors stand out by grilling Hokkaido scallops, live uni, crabs, oysters and more.

Soup Curry Shabazo | Known for its creative curry soups including the famed mutton broth with homemade Menya Nanabei ramen noodles, the restaurants also features beef bone, tomato and dried sardine options along with seven levels of spiciness.

HIROSHIMA

Nakashima Ryori | One of the world's most affordable three Michelin star restaurants, sample the delectable tasting menu with meticulous plates, sashimi that is pure perfection, grilled unagi you can't resist and simple yet delicious dashi broth.

HOKKAIDO

Uni Murakami | Specializing in Hokkaido sea urchin cuisine directly managed by a processing company, sample every variety of urchin from fresh, salted and soy sauce-cured to the more unique dashimaki tamago, a dashi- and egg-rolled omelet dish.

KANAZAWA

Chiibo Okonomiyaki | Situated on the sixth floor of the Forus Kanazawa building, this is the ideal place to try okonomiyaki, a popular savory grilled cake topped with meat, seafood, okonomiyaki sauce, aonori, pickled ginger and more.

KYOTO

Café Hassui at Suiran, a Luxury Collection Hotel, Kyoto | Savor a leisurely afternoon along the Hozu River, shaded by the natural lush canopy while engaging in traditional Japanese high tea with 24 flavors, together with tasty sweets, drinks, and light meals with enchanting views of Arashiyama.

Kikunoi | A unique venue whose interior and Kyo-Kaiseki-style menu changes with the seasons to reflect nature through flower arrangements, artwork, color and tableware, this restaurant treats each ingredient and dish as a reflection of the rich traditions.

Kikyo Sushi Sake Bar | A third generation family restaurant, this extraordinary venue features a sushi Fuji plate with eight types of sushi, seared bonito with a secret ponzu-sauce, a sashimi assortment, and mackerel sushi, paired with a fine sake.

Tea Ceremony & Nishiki Market Walking Experience | Begin with an authentic matcha green tea ceremony at Fukujuen, a long-established tea shop, then explore the Nishiki Market with a vast selection of ingredients to pique your interest.

Teppan Tavern Tenamonya | This intimate, homestyle restaurant serves a variety of traditional Japanese soul food including Wagyu beef, fresh seafood, chicken and vegetables, plus their signature okonomiyaki for a gracious, memorable evening.

OSAKA

Brooklyn Parlor | With a hip New York vibe, this below street-level restaurant, bar and bookstore delights patrons with evening entertainment plus chic American-style food including creative hamburgers, steaks, chicken, seafood and pastas.

Endo Sushi | Located in the Osaka Central Fish Market, sample the early morning catch with a chef-selected five-piece omakase or jyo-maze featuring the delectable otoro sushi. Choose from different plate offerings or create your own dish at this popular 20-seat shop.

Hanagatami at The Ritz-Carlton, Osaka | An epicurean oasis complete with conceptual décor, garden, and talented chefs, indulge in five varieties of Japanese cuisine: sushi, sumibiyaki, kaiseki, teppanyaki and tempura with the finest ingredients.

Matsusaka Yakiniku | An acclaimed Japanese-style barbeque chain, sip yuzu saki as you dine in sophisticated style on a signature melt-in-your-mouth Matsusaka beef paired with garlic rice and different cuts of beef and fish you can sizzle on the table grill.

CULINARY TIDBITS

Be sure to experience a shabushabu hot pot, made by boiling vegetables, tofu and ingredients in a seasoned broth then dipping very thin slices of meat and swishing it around until is cooked, usually just 10 - 20 second.

Sushi is one of the first foods that spring to mind when considering Japanese cuisine. It simply refers to any dish made with Japanese rice that's been seasoned with rice vinegar.

With its large range of gourmet rankings, Japan has more than 650 Michelin star restaurants, 29 with three stars and more than 220 in Tokyo - more than any other city in the world.

For a formal and elaborate experience of Japanese haute cuisine, a *kaiseki ryori* meal is served in specialized restaurants and offers an artful approach of multiple courses harmonizing both regional and seasonal ingredients.



continued



TEA CEREMONY & NISHIKI MARKET WALKING EXPERIENCE



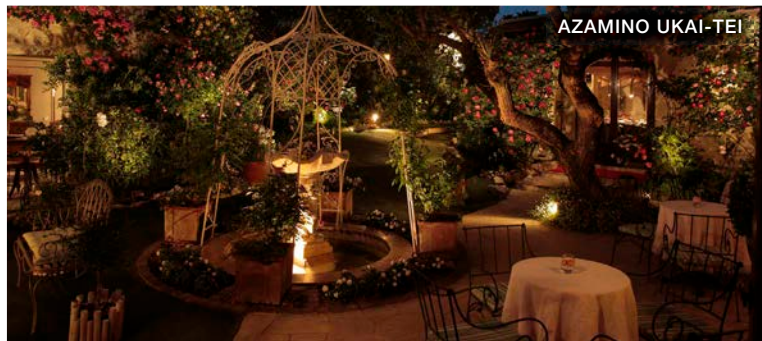
NEW YORK GRILL



POMPOMPURIN CAFÉ



CHIBO OKONOMIYAKI



AZAMINO UKAI-TEI

JAPAN *CONTINUED*

SENDAI

Matsuzakaya | Serving premium wagyu beef grilled teppanyaki style (iron griddle), taste and compare lean cuts of Matsuzaka beef, the local speciality Sendai beef and traditional wagyu beef while also enjoying vegetables, rice, seafood and dessert.

Sansuien Higashiguchi | A popular yakiniku (Japanese BBQ) restaurant located near the Sendai Station, feast on the seared gyotora (beef) enjoyed with a raw egg or thickly sliced Diamond Harumi marinated in a homemade sauce, all married perfectly with an extensive selection of wine.

TOKYO

Aronia de Takazawa | A petite, family-owned venue, experience a decadent and playful food adventure created from the central kitchen stage featuring Chef Takazawa's vegetable parfait, matsutake spaghetti and signature ratatouille.

Ginza Hachigo | A comfortable space where all five senses can be enjoyed, this Michelin starred ramen hot spot showcases good valued comfort food including soba noodles, tonkatsu cutlets and its well-known kare raisu (curry and rice).

Joël Robuchon | Set in a custom-built French Château in the Yebisu neighborhood, discover renowned three Michelin star mastery, fusing Japanese ingredients with French cooking styles to create a classic menu full of flavors, including his trademark dessert trolley.

Kanda | The essence of Japanese gastronomy with innovative bites that still respect the natural flavors of the ingredients, this three Michelin star venue serves silky tofu with caviar, umami abalone over somen noodles and pressed sushi with horse mackerel.

TOKYO *CONTINUED*

Kyūbey | A lively sushi hot spot in Ginza since 1935, this highly sought-after restaurant serves chirashi- and nigiri-style dishes. Savor a chef-chosen omakase dinner or kaiseki, a traditional multi-course Japanese meal with sashimi, grilled fish, sushi assortment and soup.

Gucci Osteria | Set in Ginza and the latest installment with the philosophies of Chef Massimo Bottura, discover modern Italian cuisine combined with niche products of land and sea from across Japan including the signature "Parmigiana that wants to be a Ramen" dish.

New York Grill at Park Hyatt Tokyo | Contemporary and chic, revel in dramatic views from the 52nd-floor location as you choose from an expansive wine list, selection of prime beef, market fresh seafood and poultry roasted to perfection, with a sweet chocolate fondant finale.

PomPomPurin Café | Created after a yellow golden retriever, this colorful Sanrio character-themed café offers small, mascot-shaped plates such as fluffy soufflé omurice, chicken coconut curry and roast beef bowl, plus a variety of adorable desserts and souvenir shop.

YOKOHAMA

Azamino Ukai-Tei | Nestled in a museum-styled inn, indulge in chic French flavors infused with Japanese flair at this Michelin star restaurant, savoring teppanyaki-style Kobe beef dishes, noodles and seasonal seafood, before strolling the beautiful garden.

Sanrio Café | Dedicated to Japan's favorite cartoon feline, delight in this kitchy kitty house café featuring kitty's signature apple pie, specialty coffee drinks adorned with the iconic character, plus delight in kitty cakes, sandwiches and waffles, along with themed goods.

Sagami at Yokohama Bay Sheraton Hotel & Towers | Inspired by a ship stateroom, indulge in teppanyaki steakhouse bliss featuring Waygu beef, fresh seafood and vegetables theatrically prepared before your eyes as you savor the views of the city, with a sweet Hokkaido cheesecake and ice cream finale.

The Luxury Brand of Pleasant Holidays | **JOURNESE.COM**