

The most unforgettable dining experiences in Wayakama

Japan's spiritual heartland is home to a long culinary tradition shaped by the landscape and the spiritual practices. Thanks to a fertile landscape that supplies the bounty from mountains to sea, it's become a modern-day incubator of dining trends now taking hold of gastronomy tourism. Here are three you shouldn't miss.

Temple cuisine at Sojiin

As the true impact of modern-day food production — from commercial fishing to cattle farming — on the environment comes to light, there's been a small but perceptible shift in the way we eat. The continuing rise in veganism, both as a conscious health choice and a social commitment to combat climate change, has shone the gastronomic spotlight on ancient traditions, including temple cuisine.



The otherworldly experience of dining on clean Buddhist devotional cuisine in the birthplace of Shingon Buddhism is truly one for the books. Sojiin is located in the heart of Koyasan, a temple complex spread across eight peaks of the mountain, and regarded among the most sacred sites in all of Japan.

Sojiin welcomes guests with warm, ensuite modern conveniences that include flat-screen TVs, air-conditioners, electric kettles and free WiFi connectivity. Yet vegan meals Shojin Ryori, based on recipes for special meals prepared for monks, are served for dinner and breakfast.

Seasonal surprises at restaurants in Tanabe City

Wakayama Prefecture's second-largest city, Tanabe, is known as the gateway to the Kumano Kodo, a launching pad to the ancient pilgrimage trail through mountain forest trails. A devoted following of fans from all over the country travel far and wide to sample the restaurant's one-of-a-kind offerings in Tanabe.



Famed restaurants uses only ingredients sourced from the Kii Peninsula, a mountainous coastal region that enjoys an abundance of produce from sea to summit. Unique and surprising ingredients from abounds — from Tanabe almonds, frog crab, red eye pufferfish, a variety of whitebait, bigfin reef squid eggs — whose flavors he has also introduced to the local palate. Rare and seasonal luxuries — wild eel, slipper lobster and spider crab.

Featured Supplier

Soujiin

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About Japan Luxury Travel Alliance

Formed in 2016, the Japan Luxury Travel Alliance (JLTA) is a group of several Japanese localities, each offering unique and inspired experiences in luxury travel. The members of the alliance are: Kyoto, one of Japan's leading historical and cultural destinations; the city of Sapporo, renowned for its fine, powder-like snow; Ishikawa Prefecture, where the fascinating samurai culture endures to this day; and Wakayama Prefecture, home of Mt Koya and the spiritual trail known as the Kumado Kodo. The group's objectives are to collaborate on delivering consistently high quality travel experiences and to promote Japan as an ideal destination for luxury travelers from around the world. The Ultimate Indulgences Expeditions Series is a project with curated content by luxury travel specialists members of Japan Luxury Travel Alliance project.