



## Unforgettable dining destinations around the Japan Luxury Travel Alliance Destinations

### Kyoto The pomp and performance of courtly cuisine

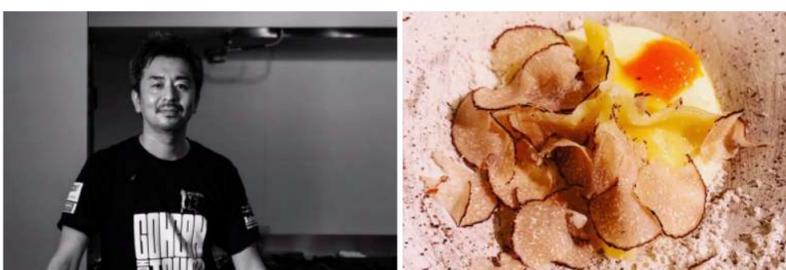
In Kamigyo ward, Mankamero is a storied double Michelin-starred restaurant now being operated by the 10th generation of its founding family. The restaurant's interior tends towards the austere, and reflects that history with its heritage architecture and furnishings.



Dedicated to upholding traditional Kyoto cuisine under chef Takehiro Konishi, the cuisine prioritizes beautifully plated seafood with seasonal vegetables. These kaiseki-style dishes are collectively known as yusoku ryori, or court food – a refined selection historically served to emperors and noblemen at banquets. Among the highlights of dining at Mankamero is undoubtedly the 1200-year-old courtly tradition called shiki-bocho, or the skillful carving of fish using a sharp knife and silver chopsticks, and artfully arranging the perfectly sliced fillets, all without hands ever touching the fish.

### Sapporo The spirit of foraging in indigenous Ainu cuisine

In 2017, modern Italian restaurant Takao was awarded a coveted Michelin star for its innovative use of indigenous Ainu flavors, ingredients and traditions coupled with its exquisitely executed Italian cooking styles, and it had even been awarded the highest score amongst Gault et Millau restaurants in Hokkaido.



Head chef Tomoyuki Takao is trained in Italian cuisine yet presents his dishes in a typical kaiseki (multi-course) or degustation, with each beautifully composed dish served on handmade earthenware and leaves and bracken foraged from the forest. The chef's deep interest in indigenous Hokkaido was piqued when he supervised a restaurant on Lake Shikotse, a caldera lake that in winter freezes over and is surrounded by towering mountains draped in blankets of snow. It was here that he regularly went out foraging for spices, berries and wild grasses with Ainu hunters and gatherers, soaking up their rich knowledge of the landscape and the spirit of the place. The chef has now continued in his quest to present fine dining dishes inspired by the Hokkaido's unique landscape, culture and history

### Ishikawa French fare using locally sourced ingredients

L'Atelier de NOTO, just a few minutes' walk from the quiet, residential Asaichi part of town, is one of Ishikawa's must-visit establishments. Housed inside a renovated traditional abode, this elegant eatery is helmed by Wajima-born chef Ikehata Toshiya, who trained at France's esteemed L'Atelier de Joël Robuchon.



He now creates authentic yet progressive French fare that spotlights local ingredients such as marinated mackerel with lemon flavoured foam, or a special 'Noto confit' with fois gras. The ice-cold waters around Wajima are also renowned for their oyster farms and their superb sea urchin, which are harvested by traditional female ama free divers — some over 70 years old — so keep an eye out for any specials showcasing these ingredients.

### Wakayama Authentic, ancient-style grilling

Opened in 2019, the Nipponia hotel's restaurant Kushimoto, named for its host town at the southernmost point of Honshu, has already made a mark with its locally sourced cuisine in a setting that evokes the Kumano area's traditional lifestyles.



The restaurant specialises in robata-style (barbecue) dining, serving seafood from one of Japan's major fishing ports and fresh produce from the mountains, with genshi yaki ("primitive grilling") dishes prepared using Kii peninsula binchotan (high-grade oak-tree charcoal). Underscoring its authentic ambience, Kushimoto is housed in a kominkan (community centre building) made from just one tree 145 years ago.

### Kyoto Prefecture Celebrating the flavors and the views of changing seasons

Situated in the small city of Nagaokakyo, which for a short time was Japan's capital in the imperial era, Kinsuitei is a restaurant founded in 1881 which maximizes on its naturally beautiful surroundings.



Built along the edge of a serene pond, amid a verdant forest, it comprises a series of gazebos built in the sukiya teahouse style. A historic venue as well as a highly regarded modern restaurant, Kinsuitei is celebrated for its bamboo-shoot cuisine, which can be savoured while appreciating the seasonally changing landscapes.

### 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 Expedition Series is a project with curated content by luxury travel specialists members of Japan Luxury Travel Alliance project.