

## Hoshino Resorts KAI Aso (Oita Prefecture · Senomoto Onsen)

# KAI Aso Named to the Michelin Guide 2018

KAI Aso, located in the Aso-Kuju National Park, 2 hours from Fukuoka Airport, was rated as one of the most exemplary ryokans of the fourth pavillion level, "Top class comfort", in Nihon Michelin Tire Co., Ltd's "MICHELIN GUIDE Kumamoto-Oita 2018". This will be the 2<sup>nd</sup> KAI property named to the Michelin Guide after KAI Kaga in the version of Toyama-Kanazawa 2016. The concept of the facility is where one can "immerse yourself in the natural environs born from a caldera."



Aso-Kuju National Park spans across Kumamoto and Oita prefectures, and is home to Mt. Aso (Aso Caldera), one of the world's largest volcanoes, as well as Kyushu's highest peak Nakadake, part of the Kuju Volcanic Group. The word caldera comes from the Spanish word meaning "kettle" and "pot," and refers to large depressions in the land formed by volcanic activity. The Aso caldera is one of the largest in the world and is highly unusual in that people live inside it, farming the land, and even roads and train tracks exist.

### Guest Rooms Constructed from Aso's Natural Resources

All 12 of the KAI Signature Rooms, embodying the spirit of the caldera, are separate villas that each include an outdoor hot spring bath. Amenities include tea sets made from Aso lava, cushions made from dyed plant material, mats made from the local igusa (soft rush), and the traditionally crafted Hida Geta, all of which allow you to immerse yourself in complete relaxation surrounded by the abundant natural beauty of the area.



### Feel the Breath of the Caldera

At the "Caldera BAR," guests can have a hands-on experience as they model their own caldera, recreating the formation of these impressive landmarks while appreciating the beauty of the Aso Caldera. For dinner, enjoy sliced Wagyu beef flambeed in shochu on an Aso lava plate. This delicacy is served with chili vinegar mustard greens and a special sauce made with miso-pickled tofu, or "yama-uni tofu," an Aso specialty.

\*The MICHELIN GUIDE Kumamoto-Oita 2018 carefully selects restaurants and hotels in the Kumamoto and Oita prefectures and rates them in a unique way. Restaurants are rated from one to three stars, and hotels or ryokans are rated according to the five levels of pavillions based on comfortability. KAI Aso is rated as one of the most exemplary ryokans of the fourth pavillion level, "Top class comfort".



#### Hoshino Resorts KAI

KAI is a leading brand of luxury boutique hot spring ryokans. Every establishment offers a contemporary take on the traditional Japanese inn, providing unique, location-specific experiences—from exclusive activities to specialty suites—designed to immerse guests in the lavish world of Japanese regional craftsmanship.

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