

## Hoshino Resorts KAI - Tsukimi trips where you can enjoy a local Tsukimi experience and Japanese sake

[ Running: September 10<sup>th</sup> – November 30<sup>th</sup> 2018 ]

Hoshino Resorts KAI are proposing "Tsukimi trips" where you can enjoy a local Tsukimi experience alongside local Japanese sake from September 10th - November 30th. We will introduce 13 different ways to enjoy Tsukimi based on unique local customs such as preparing likenesses of the moon with traditional crafts, etc. We will also prepare some Japanese sake to welcome the beginning of autumnal drinking.

■ Fee: Free     ■ Reservations: Not required



### “Tsukimi” through the ages

- Heian Era (794 – 1185 AD): Noblemen and women would enjoy poetry and orchestral music on a boat as they drank alcohol together and took in the undulating reflection of the moon on the water.
- Muromachi Era (1338 – 1573 AD): People began to revere the moon and since they used to offer taro to the gods, people began to make food that resembled the full moon, such as taro and egg yolks.
- Edo Era (1603 – 1876 AD): People began to prepare confectionery made from rice flour and it became customary for people to eat this confectionery while admiring the moon, believing that eating it would bring them health and happiness.

We have redesigned these ancient customs to fit the modern age and have designed proposals for 13 different types of Tsukimi trips for KAI establishments all over the country, where you can enjoy a fall night with Japanese sake.

## KAI Atami “Modern Moon-Waiting Party” (Izusan Hot Springs, Shizuoka Prefecture)

At Hoshino Resorts KAI – Atami, located in Atami, Shizuoka Prefecture, we will hold a "moon-waiting party" from September 10th - November 30th, 2018. A moon-waiting party is an old custom whereby offerings that resemble the moon are prepared and people eat and drink while waiting for the moon to come up. We suggest that you admire the reflection of the moon on the ocean over the picturesque Sagami Bay and enjoy a stay where you take your time and appreciate the moon in all its glory.



### ▷ Moon-Waiting Terrace

We will provide different types of Japanese confectionery at two points throughout the evening on the Yuagari Lounge Seikai Terrace.

#### Until early evening (16:00 - 17:30)

We will provide some special Tsukimi sweet potato yokan sweets and plum and red bean paste manju buns. The round, bored-out holes in the freshly baked potato yokan are filled with black sesame red bean paste to represent the day of the lunar cycle.

#### Later hours (18:00 - 21:00)

We will serve chestnut manju buns steamed in a traditional seiro baskets and wrapped in bamboo grass as Tsukimi confectionery.

- Dates: September 10th – November 30th, 2018
- Venue: Seikai Terrace \*Location may change depending on weather

### ▷ Atami Geisha – Moonlit Night Dance

On brightly lit nights around the full moon, we will hold the KAI Activity "Atami Geisha Dance" on the Seikai Terrace as the picturesque moon rises in the night sky and the moon road is reflected on the water.

- Dates: September 10th – November 30th, 2018
- Venue: Seikai Terrace \*Location may change depending on weather
- Time: 21:30 - 22:00



## Fuji-Takasago Sake Brewing – Fall sake



We will serve Japanese sake locally brewed by “Fuji-Takasago” before dinner. It is known for its faintly sweet flavor from its Shizuoka style of sake brewing.



- Dates: September 10th – November 30th, 2018
- Time: Evening
- Venue: Guest rooms

## KAI Izumo “Ebisu’s Tsukimi Party” (Tamatsukuri Hot Springs, Shimane Prefecture)



On moonlit nights at KAI Izumo we will be holding an event where you can drink Japanese sake with the god Ebisu.

At the Izumo Grand Shrine in the fall there is a kamiarisai party, during which gods from all over Japan gather. Here, in the KAI Izumo courtyard we will hold a Tsukimi party with Ebisu, who stays to hold down the fort. Ebisu brings the moon out with his smile, which is referred to as "Ebisugao," and breathes life into the Tsukimi party together with the rising moon, coaxing it out. Here you can experience a Tsukimi unique to this place that sits nestled in the land of the gods with some Japanese sake and steamed manju buns.

■ Dates: September 10<sup>th</sup> – November 4<sup>th</sup>, 2018 \*Weekends only    ■ Venue: Courtyard    ■ Time: 20:30 -21:00

## KAI Alps “Gathering of the Moonlit Night” (Omachi Hot Springs, Nagano Prefecture)



This fall at KAI Alps we will be holding a Tsukimi where you can enjoy Japanese sake from Omachi’s three most prized sake breweries. The circular window of the sunken hearth to the side of the lobby is made up like the moon and is prepared in a way that can only be seen during this Tsukimi period.

The hearth has always been a harmonious center. Guests gather around the same fire and drink Tsukimi sake together. The mood is further enhanced by fireside tales about the moon as told by staff. As the sun sinks below the horizon and the air cools, the warmth of the fire can be felt all the more at this uniquely Shinshu event. (Shinshu province sat in the same spot as modern day Nagano Prefecture.)

■ Dates: September 10<sup>th</sup> – October 10<sup>th</sup>, 2018  
 ■ Venue: Front building, Hearthsides space  
 ■ Time: 20:00 – 21:00

## KAI Enshu “Intoxicating Fall Encounters: Introduction to ‘Tsukimichake’” (Kanzanji Hot Springs, Shizuoka Prefecture)



At KAI Enshu, situated in prime Japanese tea country in Shizuoka Prefecture, you can experience the charm of a sencha tea that changes throughout the seasons. This fall we have prepared Tsukimichake and you can enjoy fall nights with the first Shizuoka green tea of the season combined with Japanese sake in one glass.

Tsukimichake is a seasonal drink that combines cold sake with tea and is poured into a glass of round ice cubes that resemble the full moon. You can spend a nice, relaxing time with those close to you as you watch the ice slowly melt into your drink.

- Dates: September 10<sup>th</sup> – November 30<sup>th</sup>, 2018
- Time: 20:45 - 21:15
- Venue: Yuagari Lounge & Courtard \* Travel Library if raining

## KAI Anjin “Roots of Anjin - ‘British Otsukimi Experience’” (Ito Hot Springs, Shizuoka Prefecture)

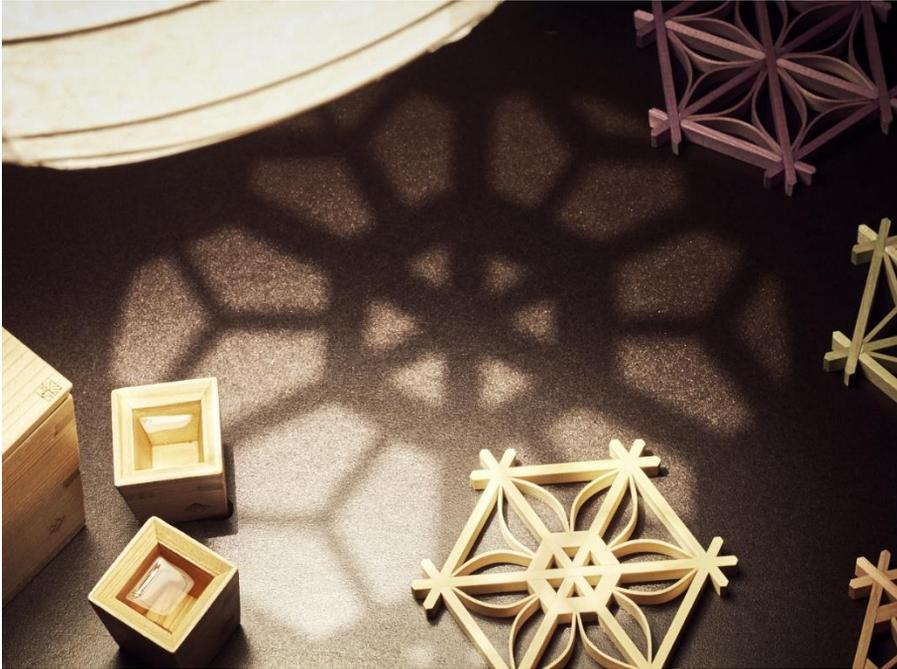


At KAI Anjin we are providing a very different Tsukimi experience based around Anjin Miura, from whom this establishment takes its name. What we will prepare is a sake tasting selection from the four cities that Anjin Miura explored in Japan. It will include Shizuoka Prefecture, where he first succeeded in building Western-style ships, and trace his footsteps throughout his other adventures in this country.

In addition to the Japanese sake, we will also prepare fish and chips, which is much loved in Anjin's home country of Britain. We will use sweet potatoes, which Anjin is said to have first brought to Japan. On the San Buena Deck, on the uppermost floor, you can look out over the beautiful sea, dyed in the colors of the sunset as you leave the bath and enjoy a long fall night with Japanese sake after dinner.

- Dates: September 10<sup>th</sup> – November 30<sup>th</sup>, 2018
- Time: 20:00 - 22:00
- Venue: San Buena Deck \* A mystical moonlit night can also be seen in the window of the lobby.

## KAI Nikko “Introducing Tsukimi Paper Lanterns Made with Edo Craft Techniques” (Chuzenji Hot Springs, Tochigi Prefecture)



During the nights of September we will be introducing 35 types of items made to look like the moon in the Travel Library to the side of the lobby. Here you will be able to enjoy a long fall night of trying your hand at making and playing with the traditional Tochigi crafts of "Nippachochin" and "Kanuma Kumiko latticework." The Katayama Brewery sake that will be provided is the same local sake that is offered at the Nikko Toshu-gu Shrine. This is a Tsukimi trip plan where you can enjoy flowers arranged by professionals from the Sogetsu school of flower arrangement, Edo period crafts, and the past prosperity of the Nikko Toshu-gu Shrine.

- Dates: September 10<sup>th</sup> – 30<sup>th</sup>, 2018
- Time: 21:00 - 21:30
- Venue: Kumiko Library

## KAI Kinugawa “Indigo Dyed Moon-Viewing Party” (Kinugawa Hot Springs, Tochigi Prefecture)



At KAI Kinugawa you can look at the moon depicted in the Kurobane indigo dye together with a Japanese sake that uses water from the Kinu River. We will serve Japanese sake made by Sohomare Brewery, known for its refreshing flavor, and made in Ichikai, through which the Kinu River flows, in mashikoware ochoko cups.



- Dates: September 10<sup>th</sup> – November 30<sup>th</sup>, 2018
- Time: 20:00 - 22:00
- Venue: 1<sup>st</sup> Floor Lobby

## Kai Matsumoto "A Tsukimi Concert with Sake" (Asama Hot Springs, Nagano Prefecture)

At KAI Matsumoto we will be holding classical and jazz music performances in the lobby each night to showcase local musicians and so that you can enjoy the local culture. We will also serve sake during this time for the period of these performances only. Here you can enjoy a relaxed and refined evening in a calm, grown up environment, surrounded by music, and sipping on sake.



- Dates: September 10th – 30th, 2018      ■ Time: 20:15 - 22:00
- Venue: Lobby

## KAI Kawaji "Tsukimi Sake Inside a Moon Lamp-Lit Water Mill" (Kawaji Hot Springs, Tochigi Prefecture)

In the rural areas around Tochigi water-powered mills have long been used to produce grain. We will serve Tsukimi confectionery that uses stone-milled kinako and a locally-produced Japanese sake called "Azumarikishi." This sake is quite heavy and rich with a sweet flavor. For the moon-like lamps we used the "Karasuyama Japanese paper" crafting that has been a traditional craft in Nasukarasuyama since the Nara period. This is a Tsukimi event unique to KAI Kawaji in that you can spend it in a water mill surrounded by the sound of running water.

- Dates: September 10th – November 30th
- Time: 21:00 - 22:00
- Venue: Water Mill



## KAI Hakone "Otsukimi Kamaboko in the Parqueted CHAYA" (Hakone-Yumoto Hot Springs, Kanagawa Prefecture)

On fall nights in KAI Hakone you can hear the cries of the insects on the nearby Mt. Yusaka and the babbling of the Sukumo River. To provide an experience that matches these Hakone fall nights, we will be introducing the history of the traditional craft of parquetry in an easy-to-understand picture play format as a KAI Activity in the Parqueted CHAYA. We will use drinking vessels crafted through Hakone parquetry to taste the local Japanese sake "Akatonbo" during this period. In addition, we will also serve the local specialty of kamaboko (cured surimi white fish) alongside the sake.



■ Date: September 10<sup>th</sup> – 30<sup>th</sup>, 2018 ■ Time: 21:00 – 22:00  
 ■ Venue: Lobby

## KAI Kaga "A moon-Viewing Party of Traditional Kaga crafts" (Yamashiro Hot Springs, Ishikawa Prefecture)

At KAI Kaga we will once again be holding the "Moon-viewing tea party" that was such a huge hit last year. This is a tea party where you can admire the moon in the form of specially-made lamps decorated with Kanazawa gold leaf, where over 90% of Japan's domestic gold leaf is produced. We will serve Kurizenzai chestnut sweets and the prized local sake, kikuzake, in sake cups and small bowls made of traditional Yamanaka lacquerware. In addition, there is a legend in the Kaga region that speaks of a kind-hearted government official who rescued an injured rabbit, which led to the moon shining in the sky and the region being blessed with a bumper harvest. Our staff will perform this "Kaga Moon Rabbit" legend through a picture show. This is an event where you can enjoy the glow of paper lanterns, decorated with the silhouette of rabbits, throughout the building alongside Tsukimi customs that have been enjoyed by Japanese people for centuries.



"Moon-Viewing Tea Party"  
 ■ Dates: September 10<sup>th</sup> – November 6<sup>th</sup>, 2018  
 ■ Time: 19:00 - 20:30  
 ■ Venue: Travel Library



"Moon Rabbit Lantern Light-Up & Picture Show"  
 ■ Dates: September 10<sup>th</sup> – November 6<sup>th</sup>, 2018  
 ■ Venue & Times:  
 Lantern Light-Up: Teahouse Garden Terrace – 18:00 – 24:00  
 Picture Show: Travel Library – 19:00 / 20:00

## KAI Tsugaru "A Moment with Moons and Strings" (Owani Hot Springs, Aomori Prefecture)



At KAI Tsugaru we will have a large full moon depicted among huge "shunjuhato" waves that decorate the lobby. Within this shunjuhato you will find four things that represent the four seasons in Tsugaru, including Hirosaki's sakura blossoms, Hakkoda's fall leaves, the huge waves of the Tsugaru Channel, and the enormous full moon between the mountains. Local sake will be served in the lobby once the sun goes down. There will be a KAI Activity held each evening in the lobby, during which you will be able to hear a live performance featuring a Tsugaru Shamisen as you enjoy a fall Tsugaru night together with the moon and the sound of the strings.

- Dates: September 10<sup>th</sup> – November 10<sup>th</sup>, 2018
- Time: 21:00 - 22:00 \*sake will be served from 19:30
- Venue: Main Building Lobby

## KAI Aso "Aso Tsukimi Bar with Susuki Silver Grass" (Sonomoto Hot Springs, Oita Prefecture)

In Japan when you think of "shitsuraj" (seasonal flourishes) you think of Japanese confectionery and susuki. Susuki has been chosen as a beautiful member of the "seven autumnal flowers" and is something else to admire alongside the moon. At KAI Aso, we have a limited-period moon-viewing platform and during this time we will also arrange and light up some susuki. In addition, we will serve "akadozuke" pickles that use the red stems from akadoimo potatoes picked in the Aso region. Here, under the clear skies that you only find in places that sit over 1,000m above sea level, you can see a gorgeous vista of susuki under a beautiful moon, as well as Aso's five peaks, lit up by the moonlight.



- Dates: September 10<sup>th</sup> – October 31<sup>st</sup>, 2018
- Time: 20:00 - 22:00
- Venue: Main Building Terrace

### What is 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.