

Hoshino Resorts KAI

Kaiseki Featuring 8 Crab Dishes Debuts
with the Opening of Crab Season

November 7th, 2019 - March 10th, 2020 at Hoshino Resorts KAI Kaga and KAI Izumo

KAI, a Japanese hot spring resort brand of Hoshino Resorts, will be serving the Kaiseki Course with Live Snow Crab Dishes, at KAI Kaga and KAI Izumo. KAI branded resorts offer food according to the changing season, location, ingredients, and cooking methods. Therefore, guests could enjoy the bounty of sea and mountains found in each region. Coinciding with the opening of crab season this winter, each facility will offer meals made with live snow crabs.



Crab Shimenawa-mushi (KAI Kaga)

Crab Kaisekis at KAI Kaga and KAI Izumo

KAI Kaga | Michelin-rated Live Crab Kaiseki with Tagged Snow Crabs

KAI Kaga, located at Yamashiro Onsen in Ishikawa Prefecture, will offer the Live Crab Kaiseki with Tagged Snow Crabs. Each person will be able to enjoy in total 8 crab dishes, in a variety of styles including sashimi, fried crab, steamed crab, and crab stew. The centerpiece is the dynamically arranged “Crab Shimenawa-mushi.” With dishes made through traditional craft like Kutani ware and Yamanaka lacquerware, which is the kind of meal that one can only get at KAI Kaga.

<Features>

Crab Shimenawa-mushi, featured in the Michelin Guide Toyama Ishikawa

Crab Shimenawa-mushi is a dynamic piece made by wrapping a rope soaked in saltwater around a live crab with a tag to identify where it was caught, and steaming it. It was featured as the winter signature dish of the famous KAI Kaga, a 4 Red Pavilion Hotel (even more appealing than the highest level of comfort) listed in the ryokan section of Michelin Guide Toyama Ishikawa (Kanazawa) 2016 Special Edition. The crab’s savory flavor is sealed in, and the body is cooked until it is soft, bringing happiness to the mouth.



Enjoy 1.5 bowls of crab per person

With sashimi, fried crab, steamed crab, crab stew, and a variety of other cooking styles, the meal features eight dishes. The Crab Hot Pot, which will warm up the body in the cold winter, is eaten by dunking the crab’s legs and body in a kombu broth, and enjoying it alongside winter vegetables like Chinese cabbage and shungiku chrysanthemum greens. The person eating the stew can enjoy the taste of fresh crab right down to the last drop.



Dishes made using traditional Kaga craftsmanship

As expressed in the words of famous gourmet Kitaoji Rosanjin, who lived near this area, “The dish is clothing for the food.” They say the quality of cuisine is brought out through harmony with the dish on which it is served, which determines how good it will taste. That is why for the Crab Kaiseki, Hoshino Resorts Kai commissioned young artists of Kutani ware and Yamanaka lacquerware to create dishes suited to the cuisine, contributing to the continuation and development of traditional crafts.

<Summary>

Period: Check-in from 2019/11/7 to 2020/3/10(expect from 12/29 to 1/6)

Rate: From 44,000 yen per night per person (when two people stay in one room; the fee of breakfast, dinner and service charge are all included, tax is asked to be paid separately)

Reservation: Reserve from the official website (<https://kai-ryokan.jp/en/kaga/>)

KAI Izumo | Enjoy Live Matsuba Crab Kaiseki with Tagged Matsuba Crabs

KAI Izumo, an onsen ryokan located at Tamatsukuri Onsen in Shimane Prefecture, will offer the Live Crab Kaiseki with Tagged Matsuba Crabs, made with 1.5 bowls per person of Matsuba Crab, said to be the king of winter San'in flavors. KAI Izumo will offer a total of 8 dishes, from fried crab, to crab sashimi, to crab stew. The centerpiece is the "Crab Hounou-mushi" (steamed crab offering). It is an original dish referencing Izumo Shrine, inspired by the offerings dedicated to the deities.



Crab Hounou-mushi, inspired by offerings to the deities

The Crab Hounou-mushi, the centerpiece of the banquet, is a KAI Izumo original dish inspired by offerings to the deities, and served on a sanbo* next to a shimenawa rope. The crab is placed between cedar boards and wrapped in Japanese paper before steaming, so the flavor doesn't escape, and guests can enjoy the crab's original taste to the fullest. The harmony between the taste and the cedar fragrance is also perfect.

*Sanbo: An offering stand used in Shinto rituals.



Only uses tagged Matsuba Crabs that have passed strict quality controls

Matsuba Crabs are male snow crabs caught off the coast of the San'in region, and they are known for their strong flavor, elegant sweetness, smooth fibers, and soft texture. KAI Izumo uses "tagged" Matsuba Crabs, which have passed strict quality controls related to their appearance and condition.

Warm Crab Hot Pot made with basket clam broth and a Sekishu-gawara pot

Steamed, grilled, fried... At the Crab Kaiseki with 8 different dishes, guests can also enjoy the hot pots we all love to have during the wintertime. With KAI Izumo's Crab Hot Pot, guests can enjoy the basket clam broth, winter vegetables, and fresh Matsuba Crab. The pot itself is a specially commissioned dish made of Sekishu-gawara tiles produced in the Iwami region of West Shimane. As the pot is made with Sekishu-gawara tiles, which were historically prized in cold regions for their resistance to cold, the effect of far infrared light is stronger than it is with regular clay pots, so the ingredients come out softer.



<Summary>

Period: Check-in from 2019/11/7 to 2020/3/10(expect from 12/31 to 1/4)

Rate: From 45,000 yen per night per person (when two people stay in one room; the fee of breakfast, dinner and service charge are all included, tax is asked to be paid separately)

Reservation: Reserve from the official website (<https://kai-ryokan.jp/en/izumo/>)



For inquiries about this press release,
contact Hoshino Resorts PR at:
E-mail:global@hoshinoresort.com