

HOSHINOYA Fuji (Fuji Kawaguchiko-machi, Yamanashi)

Winter Dutch Oven Dinner

HOSHINOYA Fuji, Japan's first glamping resort, will hold "Winter Dutch Oven Dinner" from December 1st, 2019 to March 15th, 2020. This dinner presents a hands-on course meal through which guests can enjoy wild game meat in an outdoor restaurant equipped with kotatsu warmers inside the woods. This winter, guests can fully enjoy the forest in winter in an even warmer environment with the addition of an aperitif hour around the bonfire, designed upon the hunter's lifestyle.



Why we offer “Winter Dutch Oven Dinner”

HOSHINOYA Fuji offers wild game caught by top-class local hunters. What is characteristic of wild game processed with appropriate technology and speed is that it has little odor specific to animals. The damage to agriculture and forestry due to the rapid increase in the deer and boar populations is a serious nationwide problem, and hunting and consumption are promoted even in Yamanashi Prefecture as a means to reduce their number. HOSHINOYA Fuji is developing cuisine by proposing new cooking methods and flavors of game meat, with the desire to promote its spread and contribute to the local community.

1. Experience “staying warm in forest during winter” inspired by the lifestyle of hunters

The foot of Mount Fuji is a severely cold region during winter. However, as their hunting becomes more serious, hunters, who spend a long time in the forest, come up with ways to warm themselves while they hunt. Therefore, an aperitif hour is prepared during this dinner through which guests can enjoy hunter hot-pot cuisine around the bonfire, inspired by the lifestyle of hunters. Hunter hot-pots are dishes which warm the body, made by boiling seasonal vegetables in a rich stock from game meat. Around the bonfire, guests can experience smoking venison with straw, that will be served as a main dish, and enjoy dessert after the meal.



■ Example of dinner menu



Aperitif hour: A welcoming hunter hot-pot dish around the bonfire which warms the body

Appetizer: Grilled cheese fondue with whiskey

Main dish: Grilled straw-smoked venison and winter vegetables with wine sauce

Meal: Delicious venison and dried mushrooms cooked with rice

Dessert: Dried and winter fruits cooked in wine

2. Enjoy easy-to-eat winter game

Deer and boars during winter are fed mainly with bark and chaff, which reduces their fat. They are recommended for game meat first-timers because they are low-fat, healthy, and easy to eat, with few peculiarities. In addition, the low temperature allows the temperature of the game meat to be lowered rapidly, allowing guests to enjoy game meat of a higher quality. At this dinner, guests can savor the fine winter game meat caught by experienced hunters.



3. Enjoy cuisine with glamping masters at an outdoor restaurant with kotatsu warmers in a winter forest

This dinner is served in the Forest Kitchen, an outdoor restaurant in a forest at an altitude of about 900m. The temperature in the forest at winter sometimes gets below the freezing point, but the tables are exchanged with kotatsu warmers during winter only at the Forest Kitchen, creating an environment where guests can spend their time comfortably.



In addition, the cuisine is a hands-on course meal that utilizes outdoor equipment such as Dutch ovens and skillets and has guests grill and serve the ingredients themselves. The ingredients are prepared and seasoned in advance by Glamping Masters, who support the outdoor experience, enabling the guests to easily experience the appeal of enjoying a meal outdoors.

“Winter Dutch Oven Dinner” at a glance

Dates: December 1st, 2019 ~ March 15th, 2020

Fee: ¥15,000 per person (tax / 10% service fee not included, accommodation fee not included)

Hours: 6pm ~

Capacity: 6 groups per day, up to 18 people

Who can participate: Guests age 13 or up

Booking start date: August 1st, 2019

Booking: Book through the official website no later than the day before

Notes: *The ingredients and the menu may change depending on inventory conditions.

HOSHINOYA Fuji

Address: 1408 Oishi, Fujikawaguchiko-machi, Minami Tsuru-gun, Yamanashi, 401-0305

Telephone: +81-50-3786-1144 (Hoshino Resorts Reservation Center)

Number of rooms: 40 rooms,

Check-in: 15:00 / Check-out: 12:00

Nightly price: From ¥67,000 per night (per room, tax and 10% service fee not included, meals not included)

Website: <https://hoshinoya.com/en>

