

Hoshino Resorts KAI
"Strawberry Stay"
Enjoy Strawberries to the Fullest at Hot Spring Ryokan

Dates: December 1st, 2019 - February 29th, 2020

Facilities: KAI Kawaji, KAI Kinugawa, KAI Nikko

A "Strawberry Stay", where guests can enjoy strawberries to the fullest, will be available at the three facilities of KAI, a hot spring ryokan brand by Hoshino Resorts, located in Tochigi Prefecture - KAI Kawaji, KAI Kinugawa, and KAI Nikko. New experiences and ways to eat strawberries incorporating each facilities unique features will be provided in Tochigi Prefecture, which is famous for its strawberry production. Guests will be able to thoroughly enjoy strawberries, a specialty which represents Tochigi.



Features

- Various "Strawberry Experiences" combined with the specialties of each facility.
- A way to enjoy strawberries unique to hot spring ryokans.
 - Guests can enjoy strawberries even in hot springs with a strawberry-patterned "Miyazome" hand towel, one of Tochigi's traditional crafts. Furthermore, after bathing, guests can enjoy refreshing strawberry milk, which is rich in vitamins and minerals.

■ 1-night 2-day "Strawberry Experiences" combined with the specialties of the facility

KAI Kawaji: "Satoyama Strawberry Stay" with strawberry-picking at a hot spring ryokan

KAI Kawaji, based on the concept of "the wisdom of satoyamas" (areas between mountain foothills and arable flat land) offers a "Satoyama Strawberry Stay" (1 group per day) where guests can pick strawberries at a watermill in the premises of the resort.



- **Day:** Guests pick strawberries at a watermill with strawberry planters. And then, guests head over to the hot springs with "Miyazome" strawberry-patterned hand towels and special strawberry milk.
- **Evening:** Guests gather around the hearth in the watermill in the evening, and make strawberry *oshiruko* --- sweet red bean soup--- with "white strawberries", which were developed as a new variety in Tochigi Prefecture in 2018, and are still sparse in their distribution amount. (Strawberry *oshiruko* contains red strawberries, white strawberries, Bandai-mochi (a local dish) and *anko* from a Japanese confectionery shop in Nikko)
- **Morning:** Strawberry-picking in the morning at the watermill. *Tochiotome* strawberries, which have a moderate acidity in their rich aroma and sweetness, will be provided.

Dates: Check-in from January 15th to February 29th, 2020

Fee: ¥25,000~ (per person when there are 2 people per room, service fee included, tax excluded)

Includes: Accommodation, dinner, breakfast, strawberry picking, making strawberry oshiruko, strawberry milk, a "Miyazome" strawberry-patterned hand towel

Booking: Official site (<https://kai-ryokan.jp/en/kawaji/>)

KAI Kinugawa: "Folk Craft and Strawberry Stay", where guests can eat and compare seasonal strawberries

KAI Kinugawa, based on the concept of "a sunlit hot spring inn where Tochigi folk craft shines", offers a "Folk Craft and Strawberry Stay", which incorporates "*Tochihime*", a variety called "the ephemeral strawberry." Through a 1-night 2-day stay, a new way of eating strawberries is offered, which guests can only experience in Tochigi, which boasts the largest yield of strawberries in Japan, including the large and sweet *Tochihime* variety, which has a soft flesh and is said to be impossible to taste outside the prefecture.



- **Day:** Guests eat and compare strawberries, including the rare *Tochihime* variety. Sweets and strawberry champagne **are** included. Guests can chose their favorite bean plate from the bean plate gallery, fill it with

strawberries and sweets, and create an original set. Afterwards, guests head over to the hot spring with "Miyazome" strawberry-patterned hand towels, after which they can enjoy strawberry milk.

- **Evening:** Special dessert: "Strawberry and red wine paper hot-pot vanilla ice cream." The guest rooms have an Oya-ishi aroma stone, strawberry aroma oil, and a strawberry-patterned bed throw.
- **Morning:** A fermented strawberry drink, perfect for the morning and easy on the stomach.

Dates: Check-in from December 10th, 2019 to February 29th, 2020

Fee: ¥29,000~ (per person when there are 2 people per room, service fee included, tax excluded)

Includes: Accommodation, dinner, breakfast, eating and comparing 3 strawberry varieties and sweets, strawberry champagne, a special dessert, a fermented strawberry drink, strawberry milk, a "Miyazome" strawberry-patterned hand towel

Booking: Official site (<https://kai-ryokan.jp/en/kinugawa/>)

Notes: Limited to 5 groups per day (2 people per group)

KAI Nikko: Fully enjoy winter in Okunikko at "Scenic Strawberry Stay"

KAI Nikko, a hot spring inn located on the bank of Lake Chuzenji, offers a "Scenic Strawberry Stay" limited to 2 groups per day, through which guests can enjoy seasonal strawberries, from December 1st, 2019 to February 29th, 2020. KAI Nikko uniquely offers the warm sweetness of Nikko specialty sweet bean jelly and rare white strawberries during the sunset and sunrise hours.



- **Day:** Strawberry *amazake* as a welcome drink and "strawberry *nerikiri*", a welcome sweet made by the Japanese confectionery shop which supplies the Toshogu Shrine. A "Panoramic Tearoom" will be set up during a limited time period in the lobby, which offers a sweeping view of Mount Nantai, the place from which Nikko was founded and the leading sacred mountain of Kanto, known as a spiritual site. At dusk, guests will be served a warm "Red and White Bean Jelly Fondue" to dip red and white strawberries in while gazing at the evening view in the "Panoramic Tearoom."



- **Evening:** Guests can enjoy the hot springs together with "Miyazome" strawberry-patterned hand towels. After bathing, guests can (enjoy refreshing) rehydrate with strawberry milk.

- **Morning:** A wake-up experience at the Panoramic Tearoom. Champagne, strawberries, and "Raw Strawberry Daifuku", a winter-limited specialty of the local Japanese confectionery shop, will be served. Guests can spectate the vivid contrast of the evening sun and the snow, as well as the pink glow of sunrise, in a tea room modeled after the resting area of "Nikko Moude", an Edo-period ceremony during which the Tokugawa shoguns would make a pilgrimage to Nikko.



Dates: Check-in from December 1st, 2019 to February 29th, 2020

Fee: ¥28,000~ (per person when there are 2 people per room, service fee included, tax excluded)

Includes: Accommodation, dinner, breakfast, strawberry *amazake*, strawberry *nerikiri*, red and white bean jelly fondue, the wake-up experience, strawberry milk, a "Miyazome" strawberry-patterned hand towel

Booking: Official site (<https://kai-ryokan.jp/en/nikko/>)

Notes: Limited to 2 groups per day

*Different strawberry varieties may be offered depending on the harvest of rare strawberry varieties

