

Celebrating 10th Anniversary with Seasonal Menu and New Activities on Houseboat

HOSHINOYA Kyoto (Arashiyama, Kyoto)

HOSHINOYA Kyoto, the ryokan in Arashiyama, Kyoto---where every room has a river view---is coming up to the 10th anniversary of its founding in December 2019. To celebrate this occasion, the hotel will launch a special winter-limited kaiseki-style (banquet) dinner menu and a houseboat that will be used specifically for on-site activities around Ogurayama and Arashiyama areas.

[1] HOSHINOYA Kyoto Dining, Winter Menu - The theme is "Enjoying winter flavors"



Assorted seasonal amuse bouches "November Appetizers"

Oku-Arashiyama, where HOSHINOYA Kyoto is located, is surrounded by mountains and rivers, and it is one of the places in Kyoto with the richest nature. HOSHINOYA Kyoto Dining offers "kaiseki" (banquet) cuisine that reflects the scenery of Arashiyama from season to season, with the concept of "Gomijizai." "Gomijizai" has the meaning of pursuing the essence of Japanese cuisine without being restricted by its boundaries, and freely combining ingredients and cooking methods.

A total of nine products with the theme of "Enjoying winter flavors" will be offered in the period from December 1, 2019, to January 31, 2020. Many kinds of seasonal fish which store fat to get through the cold winter, and many local vegetables, such as Maru-daikon radish and leek from Kujo, are available in Kyoto during winter. HOSHINOYA Kyoto Dining offers dishes that complement the flavor of these traditional winter ingredients.

Assorted seasonal amuse bouches that combine the flavors of winter – "Yukimachizuki no Koukaku" ("November Appetizers")

Assorted seasonal amuse bouches reminiscent of the cold winter scenery of Oku-Arashiyama are offered in dishes decorated with snow. "Snow ball from lily root," white bean paste wrapped in mashed lily bulb dough, resemble snowballs falling from trees, and the freeze-dried mochi sprinkled around represents the reflection of snow in sunlight.



Wanmono - Classic Japanese freshwater softshell turtle soup with baked Mochi sweet rice

For the "wanmono" (soup), softshell turtle soup, a traditional winter food, is served. The soup achieves a gentle flavor by combining soup stock from bonito, tuna, and kelp, with softshell turtle stock at a 1:1 ratio. Softshell turtle meat, mochi cakes, and Kujo leek are also placed into the earthenware teapot.



Mukouzuke - Blowfish Sashimi in HOSHINOYA style

The "mukouzuke" (a type of side dish) is blowfish sashimi. Elements of the blowfish hot pot, a winter classic, are added to evoke its warmth in the guest. The sashimi is enjoyed together with jellied fish broth made from grilled fugu offals, ponzu vinegar, and stock from ingredients used in boiled fugu dishes, such as Kintoki carrot, white scallion, and Chinese cabbage.



Sakizuke - Foie gras flan with Japanese cabbage broth

The "sakizuke" (appetizer) is two types of mushrooms with Foie gras flan¹, which enables guests to enjoy the sweetness and aroma of winter. A foam of Chinese cabbage and ginger is placed on top of the flan. Chinese cabbage, which is sweeter in winter, is divided into its core and leaves. The core is sliced into cubes in order to emphasize the texture, and the leaves are pureed so that their aroma spreads.

* Note 1: A French cooking method in which egg mixture is steamed in a mold



Menu (example for December)

Sakizuke: Foie gras flan with Japanese cabbage broth

Assorted seasonal amuse bouches: "November Appetizers"

Mukouzuke: Blowfish Sashimi in HOSHINOYA style

Wanmono: Classic Japanese freshwater softshell turtle soup with baked Mochi sweet rice

Yakimono (grilled fish): Charcoal grilled yellowtail fish marinated in white miso

Shiizakana (side dish): Charcoal grilled beef fillet and simmered seasonal vegetables

Meal: Seasonal steamed rice, small miso soup and assorted seasonal pickles

Dessert: Fondant au chocolat and clémentine solbet

Mizugashi (sweets): Seasonal fruits



Head chef: Ichiro Kubota Profile

Kubota's father was head chef at one of the most renowned restaurants in Kyoto's Gion district. Kubota honed his craft there, even as he continued to polish his skills at other first-class Japanese restaurants. Eventually, he studied French cooking at a Michelin three-star restaurant in France. In 2004, Kubota became executive chef at a Kyoto-influenced restaurant in Britain; for his efforts, the restaurant was awarded a Michelin star. In 2009, He was named one of the "Top 100 Most Influential Japanese Abroad" In Newsweek. He returned to Kyoto to develop a type of global Kyoto cuisine that would impress even the locals.



Gomijizai "Enjoying winter flavors" at a glance

Dates: December 1, 2019 - January 31, 2020

Fee: 20,000 yen per person (excluding tax and service charge) *Does not include accommodation fees

Booking: Booking required (through the official website or at the front desk)

Location: HOSHINOYA Kyoto Dining

Hours: 17:30 - 20:30 (last entry)

Who can participate: Also available to non-guests

Note: The contents and ingredients of the dish may change depending on the stock.

[2] A houseboat purely for activities surrounded by Arashiyama valley scenery



Since the opening of HOSHINOYA Kyoto in December 2009, the hotel has been picking up guests from the foot of the Togetsukyo Bridge in a purpose-built boat. For its 10-year anniversary, HOSHINOYA Kyoto will build a houseboat that will be used not just for going to and from the resort, but specifically for activities. This boat will have a special glass roof so people can enjoy the dynamic views of the sky, the valley, and the water.

Enjoy the valley scenery

The houseboat, which travels along the Oi River between Ogurayama and Arashiyama, has features to enable the occupants to enjoy the valley scenery. The center of the copper-plated roof is made with a special glass, which can change color from milky white to transparent. As a result, there is a feeling of openness, as if there was no roof, and guests can enjoy gazing at the sky and the mountains that appear to close in from both sides.



Design that brings traditional Kyoto craft to life

The new houseboat is made using construction materials and methods that have been used in Kyoto since ancient times. For example, the boat frame uses materials such as Kitayama cedar logs, used in Kyoto's traditional Shoin-zukuri building style, and hinoki wood. The boat is decorated in several places with the metal ornaments used to embellish the pillars and ceilings of temples. Furthermore, the bamboo seats, set up so people can relax on the boat, have a design inspired by the bamboo of Sagano. The cushions are original designs made by *Somenotsukasa Yoshioka*, a Kyoto business founded in the Edo period.



Boating activities tailored for each season

Aboard the new houseboat, guests can enjoy boating activities tailored for each season. At Arashiyama, every season brings new beautiful sights and things to enjoy, such as the cherry blossoms in spring, the new green leaves of summer, the autumn mountain foliage, and the still waters of winter. HOSHINOYA Kyoto offers boating activities so people can get away from the busyness of everyday life.



HOSHINOYA Kyoto

Address: 11-2 Arashiyama Genrokuzancho, Nishikyo-ku, Kyoto 616-0007
 Access: Approximately a ten-minute walk from Hankyu Arashiyama Station, approximately 30 minutes by car from the Kyoto South Interchange
 Reservation Center: + 81 50-3786-1144
 URL: <https://hoshinoya.com/en/>
 Number of rooms: 25
 Check-in: from 3:00pm | Check-out: until 12:00pm
 Nightly price: from 106,000 yen (for one room, excl. tax/service fees and food)

