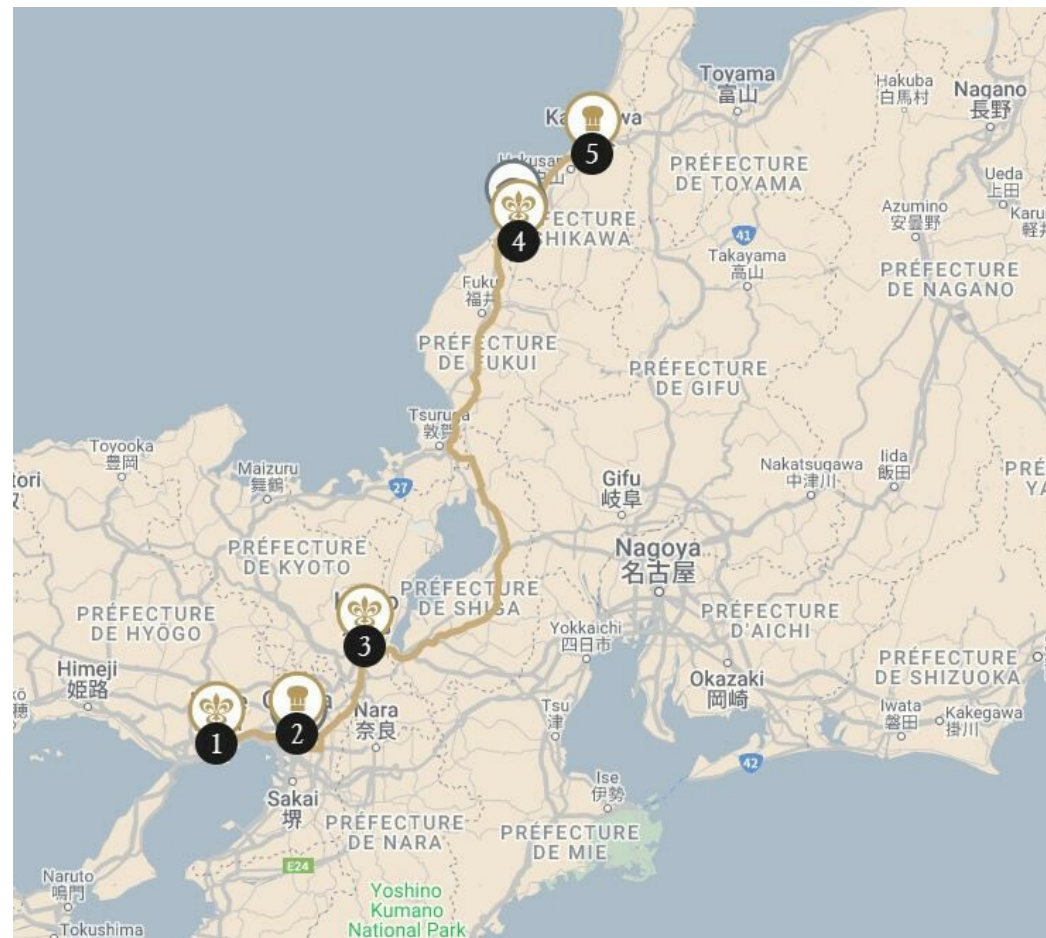




## **ROUTES DU BONHEUR My Route du Bonheur ... from Kobe to Kaga-shi**

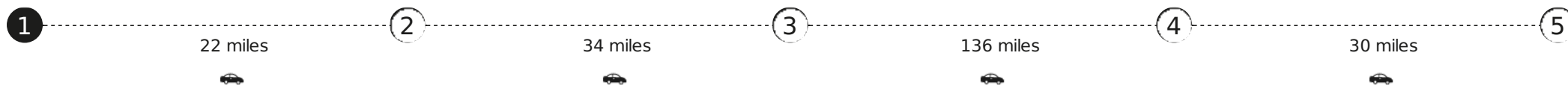
"My life is a great journey between Japan and France. I am originally from Osaka, the city lying at the mouth of the Yodo River and dubbed the "Crossroads of Commerce". My father worked there as a caterer and my mother was a cook, so I grew up loving products from that region. My earliest memories from the age of 4 or 5 are of the flavours of grated radish and crushed red pepper ("momiji oroshi"). When I left school, I spent ten years in France, including three with Grand Chef Alain Chapel. When I returned to Japan, I had the chance to open my own restaurant in Osaka. A homecoming to my beautiful, great island."



**9 NIGHTS**  
from  
**US\$ 3,930.01\***

A concierge is at your service:  
**+1 800 735 2478 \***

\* Prix Total communiqué à titre indicatif au 05/18/2024, calculé sur la base de 2 personnes en chambre double pour un séjour du nombre de nuits indiqué sur cette page par établissement, hors activités conseillées, hors établissements non réservables en ligne et hors restaurants.  
\*\* Prix d'un appel local.



**1 KOBE — 2 NIGHTS**

( 1 property available )

## Kobe Kitano Hotel

**Restaurant and hotel in town.** Kobe is the most cosmopolitan of Japanese cities. In the chic district of Kitano, foreigners who settled here from the 19th century onwards, built residences in the style of their distant homelands. A French lifestyle is very much in evidence in this fine red brick building that is testimony to an entire chapter of Japan's history. There is a courtyard and interior garden, elegant décor and, above all, the cuisine of Chef Hiroshi Yamaguchi, who is skilled in the art of sublime dishes. On the menu is the famous fugu and its soft roe in crunchy potatoes, caramelised salsify and vegetable jus, or the incomparable Kobe beef in a salt crust



Member Relais & Châteaux since 2011  
3-3-20, Yamamoto-dori, Chuo-ku  
650-0003, Kobe  
(Hyogo-ken)

### Close to the property

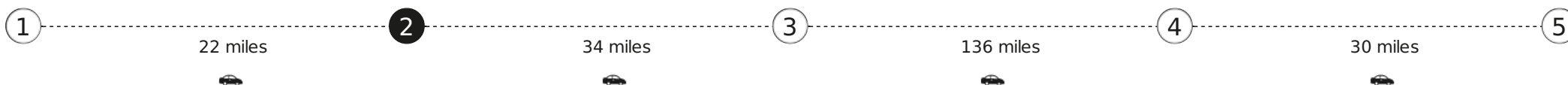
- Kobe's Chinatown
- Hakutsuru Sake Brewery Museum
- Himeji-jo, the miracle castle
- Rokko, a breathtaking panorama



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call



**2 OSAKA**

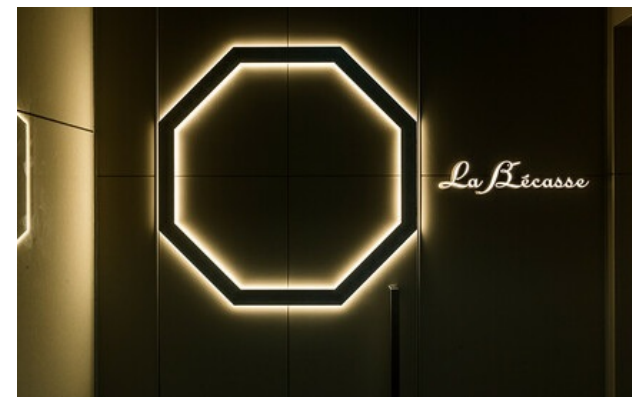
( 2 properties available )

## La Bécasse

**Restaurant in town.** “Never be satisfied.” Franco-Japanese chef Yoshinori Shibuya, the perfectionist, has never forgotten this snippet of advice given to him by the great French chef Alain Chapel. Constantly pushing his creativity to new heights, Chef Shibuya has followed in the footsteps of Chapel and Robuchon, his two inspirations, to create a top restaurant in Osaka. In a minimalist setting, decorated with bronzes and fabrics, you can savour French-inspired marvels, with a deep respect for the products, including the famous coriander lobster salad, paupiettes of sole with foie gras and lamb piccata. Perhaps perfection does exist after all.

**Weekly closing :**

Monday (1/month), Sunday.



Member Relais & Châteaux since 1993  
1F Yuki Bldg.  
3-3-9 Hirano-cho, Chuo-ku  
541-0046, Osaka  
(Osaka-shi)

### Close to the property

- Museum of Oriental Ceramics, Osaka



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call

## Kashiwaya Osaka Senriyama

**Restaurant in town.** In this acclaimed traditional Ryotei restaurant on the outskirts of Osaka, Japan's landmark city, Kashiwaya Osaka Senriyama offers modern Japanese food in a dining room designed in the "Sukiya" style, Japan's traditional format for tea ceremonies: Fusuma sliding doors, shoji paper screens, tatami mats and Tokonoma reception rooms, each executed in a contemporary style. The menu is limited to just eight dishes, which are changed every month. The specialties of the famous Chef Hideaki Matsuo include Amadai, a dish made with grilled tile fish marinated in a salt shrimp "shiokara" dip, and puffer roe boiled in sake, floating on a turnip soup.



Member Relais & Châteaux since 2012  
2-5-18 Senriyama-nishi, Suita-shi  
565-0851, Osaka

### Close to the property

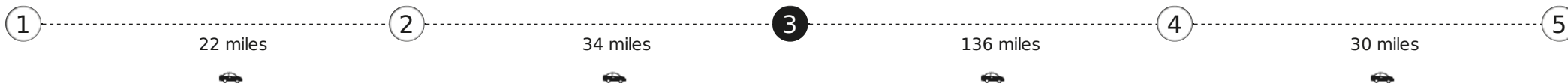
- Museum of Oriental Ceramics, Osaka



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call



**3** KYOTO — 3 NIGHTS

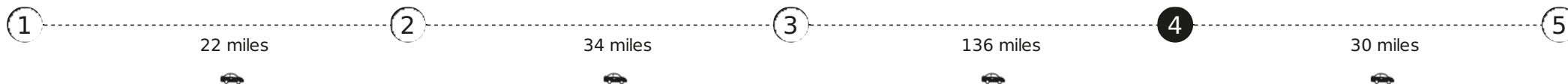
( 1 property available )

## Kanamean Nishitomiya

**Hotel and restaurant in town.** The Kanamean Nishitomiya is one of the ryokans which have survived in the modern surroundings of downtown Kyoto. The wooden architecture hosts only seven suites which lead to a little Japanese garden with seasonal flowers. Futon, tatamis, bamboo furniture... true serenity is prevailing. Mr and Mrs Nishida, the fifth generation of hoteliers in this property, welcome you personally, respecting the Japanese tradition of hospitality. Like the very beautiful crockery in which the dishes are served, your hosts look after every detail inspired by the history of the Honeyancho district, renowned for crafted fans, which have given their name to the hotel.



Member Relais & Châteaux since 2015  
Tominokoji Rokkaku Sagaru  
Nakagyo-ku  
604-8064, Kyoto



**4 KAGA-SHI — 4 NIGHTS**

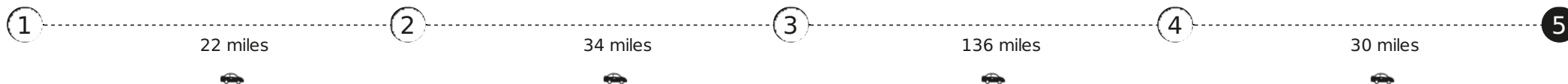
( 1 property available )

## Beniya Mukayu

**Hotel and restaurant in a village.** Founded in 1928 in the spa town of Yamashiro, Beniya Mukayu is located on the road from the revered Kyoto to the world heritage sites Shirakawago-Gokayama, close to Kanazawa. The hotel's architecture elegantly emphasizes contrasts between light, shade and neutral colours. Every room has its own private open-air hot spring bath, with a wonderful view of the authentic Japanese garden. The traditional tea ceremony performed by the owner, the finest Kaga style Kaiseki cuisine served on locally crafted crockery, as well as invigorating medicinal spa treatments, combine to make Beniya Mukayu a peaceful heaven.



Member Relais & Châteaux since 2009  
55-1-3 Yamashiro-Onsen  
922-0242, Kaga-shi  
(Ishikawa-ken)



**5 KANAZAWA**

( 1 property available )

## Zeniya

**Restaurant in town.** Take a seat at the counter and let yourself be surprised. Here, there is no menu or predefined specials; the chef follows his inspiration and what he perceives of his guests' desires to prepare them a unique meal celebrating a moment that will not be repeated. At the head of this family restaurant, Shinichiro Takagi is the custodian of a culinary tradition that finds its origins in the concept of Ishoku Dogen, according to which food and health are linked. From the traditional decor to the pottery supplied by local artisans, from the slightest flower to the best ingredients, nothing is left to chance when creating an exquisite kaiseki cuisine and a moment of perfect harmony.

**Weekly closing :**  
lunch and Sunday evening.



Member Relais & Châteaux since 2016  
2-29-7  
Katamachi  
920-0981, Kanazawa-shi  
(Ishikawa)

### Close to the property

- Kenrokuen, one of Japan's most beautiful gardens
- 21st Century Museum of Contemporary Art in Kanazawa



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call