

YAMAURA STAY

Dining Guide



ちの旅
ヤマウラステイ
CHINO TABI YAMAURA STAY

YAMAURA STAY Dining Guide

Meals are not included in the basic stay plan. However, a journey is never complete without a taste of local food. That is why, to help you make the best of your culinary experience during your stay, we have prepared a wide range of dining options you can choose from. You can have a delicious meal delivered at the farmhouse, or reserve an all-inclusive plan to eat out at a nearby restaurant or inn.

You can find more details on every option from page 4 of this pamphlet.

*Please make sure to make a reservation at least seven days before your stay.

			Breakfast	Lunch	Dinner	
p.3	Kamosuya	Delivery	✓			
p.5	Yatsugatake Ohisamaya	Delivery	✓	✓	✓	Available from Tuesday lunch to Saturday breakfast Only available from April to November
p.7	Mori no ya Hanamaki-ten	Deliverry / Eating out / Private Chef at farmhouse			✓	
p.9	Washoku Karaki	Eating out / Private Chef at farmhouse / Bento			✓	
p.10	Katsuyama Soba	Eating out		✓	✓	All-inclusive Taxi Plan (available only for Kinkei)
p.12	Takumitei	Eating out			✓	All-inclusive Taxi Plan (available only for Kinkei)
p.14	Kadome	Eating out			✓	
p.16	Yokoya Onsen Ryokan	Dinner + Hot spring plan at Inns			✓	All-inclusive Taxi Plan (available only for Kiyomizu, Hanato, Shibumichi)
p.18	Meiji Onsen	Dinner + Hot spring plan at Inns			✓	All-inclusive Taxi Plan (available only for Kiyomizu, Hanato, Shibumichi)
p.19	Tateshina Grand Hotel Taki no yu	Dinner + Hot spring plan at Inns			✓	All-inclusive Taxi Plan (available only for Kiyomizu, Hanato, Shibumichi)
p.21	Breakfast / Seasonal Vegetable set	Cook-at-home kit meal				Not available on Wednesdays from December to April
p.22	Yose-nabe (Japanese hot pot) set	Cook-at-home kit meal				Around December to April Not available on Wednesdays from December to April

For more details on the taxi plan, please
check page 23 of this document.

Delivery (Dinner) / Eating out / Private Chef at farmhouse

Mori no ya Hanamaki-ten

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店



An authority when it comes to local cuisine, the owner-chef prepares dainty meals that offer a new take on traditional recipes from the Yamaura. Pleasing both to the palate and the eye, his menus feature regional classics such as tenyose agar cakes, soba gaki (buckwheat porridge), nota mochi (partially-pounded sticky rice with savory edamame sauce) etc. One of the main themes of Mori no ya is also dote kusa, literally “grass from rice-field banks,” which indicates all the edible spontaneous vegetation that can be found around rural villages.

Yamaura Stay Original Delivery Bento*: JPY 5,500 (tax incl.)/ person

Private Chef Plan*: JPY 11,000 (tax incl.) + Menu JPY 5,500 (tax incl.)/ person

(ex. In case of a dinner for 2 people: 11,000+(5,500x2) = Total JPY 22,000)

Yamaura Stay Original Menu: JPY 5,500 (tax incl.)/ person

*Delivery and private-chef plan only available for Kiyomizu,
Hanato, and Shibumichi

Open 18:00~20:00(last order)

Closed on Mondays



Access

10 min by car from Kiyomizu/Hanato

5 min by car

18 min on foot from Shibumichi

35 min by car from Kinkei

Delivery (Dinner) / Eating out / Private Chef at farmhouse

Mori no ya Hanamaki-ten

森
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家

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蒔
店

Delivery Dinner – Three-layer Bento Box (example)

First Layer (Vegetable Entrée)

- Salted Tofu
- Sweet beans
- Apple pickles
- Stewed Burdock
- Cucumbers pickled with sake lees
- Pumpkin with yoghurt dressing
- Stewed Daikon strips

Second Layer (Local Specialties)

- Soba Gaki (Soba “porridge”) with young soybean sauce
- Fried pork with sauce
- Wild Vegetable and Herb Tempura
- Sasa-zushi (Vegetable sushi wrapped in bamboo leaves)
& Inari-zushi (Sushi rice wrapped in fried tofu skin)

Third Layer (Food that goes well with sake)

- Seasonal Potato Salad
- Fried Shinshu Salmon with sake lees
- Roast Beef
- Soba Tenyose (Agar cake)

Chawan-mushi (Egg custard steamed in a tea bowl) with Chinese Lantern Sauce

Bento Box / Eating out / Private Chef at farmhouse

Washoku Karaki

和食から木



Karaki is an intimate high-end Japanese restaurant where every dish is prepared with the utmost care and highest-quality ingredients. The owner-chef, Karaki, has developed a few original menus especially thought for our farmhouse guests that feature some of the region's typical delicacies.

The restaurant also offers a wide variety of local sake, wine, and champagne to go with the elegant and tasty food.

Seasonal Bento (take-away available Apr~Jun and Oct~Nov) : JPY 7,150 (tax incl.)/ person

Yamaura Stay Menu* : JPY 11,000 (tax incl.)/ person

Private Chef at farmhouse Plan* : JPY 18,600 (tax incl.)/ person (only available with 6 people or more)

For those who prefer to dine at the farmhouse, he also offers delightful seasonal bento boxes you can pick up on your way to the lodging.



*For those traveling with young children:

We recommend to reserve this option only if all your children are either over 10 years old, or can stay seated calmly until the end of the meal

Open 18:00 ~ 23:00 (last order 21:00)

Closed in winter (Dec~Mar)
and on Sundays

Access

25 min by car from Kiyomizu/Hanato

20 min by car from Shibumichi

15 min by car from Kinkei

Eating out

Katsuyama Soba

勝山そば



Katsuyama Soba is a local soba restaurant well-known for its dark-colored rustic noodles.

The chef-owner loves to play with tradition and create new mouth-watering dishes by revisiting classic ingredients and recipes. The original menus he came up with for our guests are new takes on typical buckwheat-based cuisine.

Oike set (lunch): JPY 4,500 (tax incl.)/ person

Mishaka set (lunch): JPY 5,500 (tax incl.)/ person

Mishaka set (dinner): JPY 8,350 (tax incl.)/ person

(extra fee) Round-trip Taxi Plan*: JPY 11,400 (tax incl.)/ per group (for one taxi)



*available only for Kinkei

For more details on the taxi plan, please check page 23 of this document.

Open 11:00~20:00

Closed on Wednesdays

Access

30 min by car from Kiyomizu/Hanato

30 min by car from Shibumichi

5 min by car from Kinkei



Eating out

Katsuyama Soba

勝山そば

OIKE set (lunch)

Set meal for those who seek a rather quick lunch (example menu)

Appetizers	Butterbur Miso, Bee larvae, Boiled seasonal vegetables with soy sauce dressing, Tamagoyaki Omelette
Soba	Chilled or Hot soup noodles
Tempura	Kaki-age made with shrimps, onions, burdock, and Japanese wild parsley
Side dishes	Glazed herrings, Soba miso, Fried soba noodles
Dessert	Soba cake, Soba tea

MISHAKA course meal (lunch)

Simple course meal (example menu)

Aperitif	Amazake (sweet non-alcoholic fermented rice beverage)
Appetizers	Butterbur Miso, Glazed herrings, Fried Yam, Tamagoyaki Omelette
Main dish	Seared horse sirloin with frozen daikon and celery sprouts
Side dish	Duck stew with bamboo, chives, and wild onion
Tempura	Wild vegetable tempura
Soba	Hot noodle soup with wild vegetables, Japanese pickles
Dessert	Soba cake
Coffee or Tea	

MISHAKA course meal (dinner)

Course meal (example menu)

Aperitif	Sakura sake
Appetizers	Butterbur Miso, Glazed herrings, Mugwort Tofu, Fried Yam, Tamagoyaki Omelette
Main dish	Seared horse sirloin with frozen daikon and celery sprouts
Side dish	Duck stew with bamboo, chives, and wild onion
Tempura	Wild vegetable tempura
Soba	Hot noodle soup with wild vegetables
Rice dish	Rice with wild vegetables, Miso soup, Japanese pickles
Dessert	Sweet soba galette
Coffee or Tea	

Eating out

Takumi-tei

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Takumi-tei is a small establishment run by a local family, where both father and son are hunters. They also own their own processing facility, which means most of the game served at Takumi-tei was caught by the owner himself. The cuisine is tasty, simple, and affordable.

They also sell some homemade original products, such as wild game curry and jerky.

Wild Boar/ Venison Hot Pot and Seasonal Hors d'Ouvre : JPY 5,500 (tax incl.)/ person
Wild Boar/ Venison Sukiyaki and Seasonal Hors d'Ouvre* : JPY 4,500 (tax incl.)/ person
(extra fee) Round-trip Taxi Plan** : JPY 11,400 (tax incl.)/ per group (for one taxi)



*Sukiyaki is a hot pot which consists of meat and vegetable simmered in a mix of soy sauce, sugar, and rice vinegar.

**available only for Kinkei
For more details on the taxi plan, please check page 23 of this document.



The one in the photo is a model gun

Open
Lunch: 12:00~14:00
Dinner: 17:30~20:00
Closed on Tuesdays in summer /
Tuesdays and Wednesdays in winter

Access
30 min by car from Kiyomizu/Hanato
30 min by car from Shibumichi
5 min by car from Kinkei

Eating out

Takumi-tei

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Wild Boar/ Venison Sukiyaki and Seasonal Hors d'Ouvre
(example menu)

Wild boar OR Venison sukiyaki with raw eggs

Fried venison

Venison Carpaccio

Udon noodles or White rice

Salad

Coffee or Ice cream

Wild Boar/ Venison Hot Pot and Seasonal Hors d'Ouvre
(example menu)

Wild boar OR Venison hot pot

Seasonal dish (Wild Vegetables or Mushrooms etc.)

Fried venison

Venison Carpaccio

Smoked venison

Udon noodles or White rice

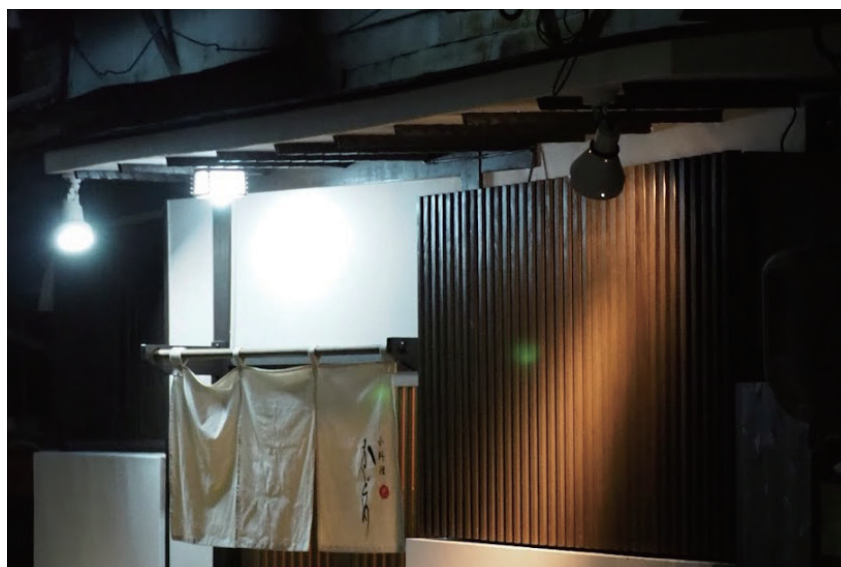
Salad

Coffee or Ice cream

Eating out

Kadome

小料理屋かどめ



Kadome is a small cozy restaurant not far from Chino station that serves fish-based cuisine. The owner has crafted a special menu for the farmhouse guests that features many local ingredients.

Yamaura Stay Original Menu : JPY 6,600 (tax incl.)/ person



Open 18:00~21:00(L.O.)

Closed on Sundays



Access

25 min by car from Kiyomizu/Hanato

20 min by car from Shibumichi

15 min by car from Kinkei

Eating out

Kadome

小料理屋かどめ

Yamaura Stay Original menu

Example

Firefly squid with Nanohana (rapeseed sprout)

Vegetables with a topping of local miso and vinegar

Seabream with wasabi leaf dressing

Wakasagi (pond smelts) and wild vegetable tempura

Fish pickled in sake lees and grilled

Steamed fish meatball with radish

Seasonal takikomi gohan

*Takikomi Gohan is a rice dish seasoned with dashi broth and soy sauce along with various other ingredients such as vegetables and meat.

Strawberry Tenyose (agar cake)

You can sit at the counter or in the tatami-mat room.

Dinner + Hot spring plan at Inn

Yokoya Onsen Ryokan

横谷温泉旅館



Tucked away in a lush gorge interwoven with waterfalls, Yokoya Onsen Ryokan is a traditional inn well-known for its ferruginous onsen baths. The red-colored hot springs and the mesmerizing view of the gorge are two strong assets of this lodging. Dinner consists of a Japanese course meal that showcases regional specialties such as Itokaya pumpkin and top seasonal products.

Yamaura Stay Original Plan (Dinner + Entrance to Hot Springs) : JPY 5,500 (tax incl.)/ person
(extra fee) Round-trip Taxi Plan*: JPY 11,400 (tax incl.)/ per group (for one taxi)



*available only for Kiyomizu,
Hanato, Shibumichi
For more details on the taxi
plan, please check page 23 of this
document.



Access

10 min by car from Kiyomizu/Hanato
12 min by car from Shibumichi
40 min by car from Kinkei

Dinner + Hot spring plan at Inn

Yokoya Onsen Ryokan

横谷温泉旅館

Menu (example)

Aperitif	Karin (Chinese quince) liqueur
Amuse-bouche	Yuba (Tofu skin)
Appetizer	Three assorted appetizers
Steamed dish	Chawanmushi (Egg custard steamed in a tea bowl)
Sashimi	Three types of sashimi
Small hot pot	Crab and mushroom hot pot
Main course	Hoba miso* with beef
Oshinogi	Yokoya Onsen original millstone-grinded soba noodles
Tempura	Fried trout with sweet-and-sour dressing
Rice	White rice
Soup	Red miso soup
Pickles	Assorted Japanese pickles
Dessert	

*Hoba miso is a mixture of miso paste and vegetables cooked on top of a magnolia leaf

Business Hours

Dinner	19:00
Hot springs	16:00~20:30 21:00~
Front desk	7:00~21:00
Souvenir shop	7:00~21:00
Private bath	13:00~21:00 (it requires an extra fee of JPY 3,080 per hour)

Bath tax included

The ryokan will provide one bath towel and one face towel per person

Dinner + Hot spring plan at Inn

Meiji Onsen

山の宿 明治温泉



The hot springs at Meiji Onsen were first discovered in the Edo period by local farmers who bathed there to heal their ailments. The outstanding properties of this onsen soon earned it the name meiji, which means "certain recovery from illness." The inn offers traditional cuisine featuring typical dishes and ingredients from the region.

Yamaura Stay Original Plan (Dinner + Entrance to hot springs) : JPY 5,500 (tax incl.)/ person
(extra fee) Round-trip Taxi Plan*: JPY 11,400 (tax incl.)/ per group (for one taxi)



*available only for Kiyomizu,
Hanato, Shibumichi

For more details on the taxi
plan, please check page 23 of this
document.

Dinner 18:00~20:00

Hot springs 11:00~23:00

Access

15 min by car from Kiyomizu/Hanato

20 min by car from Shibumichi

40 min by car from Kinkei



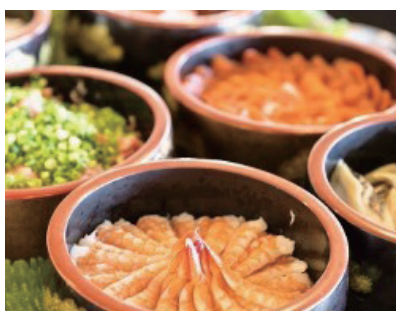
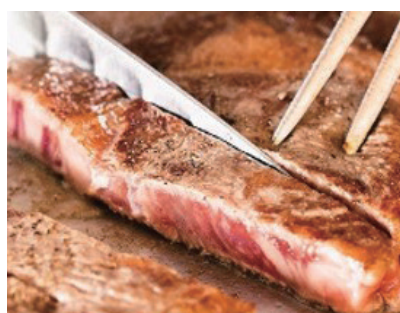
Dinner + Hot spring plan at Inn

Tateshina Grand Hotel Taki no yu



Taki no Yu is a large resort hotel in the highland famous for its hot springs. Its spacious open-air bath overlooks Yugawa River crystalline stream offering spectacular views all year round. The buffet-style dinner features more than 70 dishes ranging from traditional Japanese cuisine to Italian and Chinese specialties. The resort restaurant also offers a wide selection of local sake and wine.

Yamaura Stay Original Plan (Dinner + Entrance to Hot Springs) : JPY 5,500 (tax incl.)/ person
(extra fee) Round-trip Taxi Plan*: JPY 11,400 (tax incl.)/ per group (for one taxi)



蓼科グランドホテル
滝の湯

*available only for Kiyomizu,
Hanato, Shibumichi

For more details on the taxi
plan, please check page 23 of this
document.

Access

20 min by car from Kiyomizu/Hanato

15 min by car from Shibumichi

45 min by car from Kinkei

Dinner + Hot spring plan at Inn

Tateshina Grand Hotel Taki no yu

蓼科グランドホテル 滝の湯

Menu

Buffet-style dinner

The buffet consists of over 70 types of assorted dishes which includes Japanese and Western cuisine, fresh salads, hearth-baked pizzas, and desserts. You can also enjoy fresh food prepared by the various cooks manning the hotel's 15-meter long kitchen counter.

Business Hours:

Dinner 18:00~19:30 (90 minutes- all you can eat)

Public hot spring bath 13:00~21:00

Sauna 13:00~21:00

Private hot spring bath* 13:00~21:00

(*it requires an extra fee of JPY 3,080 per hour)

**Towels are not included in the price

You can buy a face towel for JPY 210 and rent a bath towel for JPY 310

YAMAURA STAY About the taxi plan

- Available all year
- Reservation required at least seven days before check-in
- Reservation is to be made through Chino Tabi.

When checking in, guests will receive a coupon that needs to be shown to the assigned drivers at the moment of pick-up.

- Capacity (per taxi): 1~4 people

Price: round-trip JPY 11,400 (tax incl.)/per taxi

This plan is only applicable to the routes below:

1. Kinkei Farmhouse ↔ Katsuyama Soba Restaurant
2. Kinkei Farmhouse ↔ Takumi-tei
3. Kiyomizu/Hanato/Shibumichi Farmhouses ↔ Yokoya Onsen Ryokan
4. Kiyomizu/Hanato/Shibumichi Farmhouses ↔ Meiji Onsen
5. Kiyomizu/Hanato/Shibumichi Farmhouses ↔ Grand Hotel Taki no Yu

Notes:

What is included in the price: round-trip taxi fee

What is NOT included in the price: meal, entrance to the hot springs, bath tax, parking fee

*The taxi will take you to your destination, then come back to pick you up after 3 hours.

*It is NOT possible to postpone or advance the designed pick-up time when returning to the farmhouse.

*It is NOT possible to change the designed route or make stopovers.

*Cancellation policy:

Time when the cancellation is notified	Cancellation fee
From 1 hour before the pick-up time	50%
From 30 minutes before the pick-up time	100%

*The taxi may arrive slightly late due to traffic conditions.

Even if that happens, no reimbursement condition will apply.

*Minimum number of people: 1 person

*Operating company: Suwa Taxi Association

*You may be assigned any of the taxi companies below:

Daichi Kotsu, Alpico Taxi, Suwa Kotsu

It is NOT possible to select a specific company.

*This plan can only be used to travel on the routes indicated above.

*Please refer to the Arranged Travel Agreement for more details about the terms and conditions of this service.