

# YAMAURA STAY

## Dining Guide



ヤマウラステイ  
YAMAURA STAY

Eating out (Dinner)



Mori no Ya Hanamaki-ten

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), and nota mochi (partially-pounded sticky rice with savory edamame sauce). 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 Menu: JPY 6,600/person (tax incl.)

Restaurant hours

- 6:00 p.m. - 8:00 p.m. (last order)
- Closed on Mondays

Access

- From Kiyomizu and Hanato: 10 min by car
- From Shibumichi: 5 min by car, 18 min on foot
- From Kinkei: 35 min by car



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## Eating out (Lunch)



# Hina no Kata

Hina no Kata is a farmhouse restaurant where you can enjoy local cuisine such as naturally freeze-dried foods, seasonal wild vegetables, and Jomon-inspired foods. The chef-owner is dedicated to living a life in harmony with nature. Reservations required.

Seasonal Lunch Plate: JPY 2,200/person (tax incl.)

### Restaurant hours

- 11:30 a.m. - 3:00 p.m.
- Closed on Tuesdays - Fridays

### Access

- From Kiyomizu and Hanato: 3 min on foot
- From Shibumichi: 5 min by car
- From Kinkei: 25 min by car



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Eating out (Lunch)



# Katsuyama Soba

Katsuyama Soba is a local soba restaurant well-known for its dark-colored rustic noodles. The chef-owner loves to incorporate seasonal ingredients and play with tradition to create new mouth-watering dishes.

Seasonal Lunch Set: JPY 2,640/person (tax incl.)

## Restaurant hours

- 11:30 a.m. - 2:30 p.m. (last order)
- Closed on Wednesdays, 1st and 3rd Tuesdays



## Access

- From Kiyomizu and Hanato: 30 min by car
- From Shibumichi: 30 min by car
- From Kinkei: 5 min by car



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Eating out (Lunch)

### **Seasonal Lunch Set (example)**

- Soba and seasonal tempura
- Rice with buckwheat seeds, seasonal wild vegetables, etc.
- Side dish with seasonal ingredients, koi, local tofu, etc.
- Dessert (soba dango, soba ice cream, anmitsu jelly, soba tea pudding, etc.)
- Soba tea

Katsuyama Soba



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Eating out (Dinner)



# Washoku Kaiseki Mikura

Washoku Kaiseki Mikura offers a soothing space adorned with a tea garden and seasonal tea flowers. Enjoy a seasonal Japanese course meal that highlights the finest ingredients of each season, finishing with rice cooked in a traditional clay pot. At the counter, indulge in a sushi kaiseki experience featuring hand-formed nigiri made with warm rice cooked in a hagama pot and seasoned with red vinegar.

Table Plan : JPY 18,000/person (tax incl.) Max: 10 people



Counter Plan : JPY 20,000/person (tax incl.) Max: 4 people



## Restaurant hours

- 6:00 p.m. - 9:30 p.m. (last order)
- Closed on Tuesdays, Wednesdays, and Thursdays
- Reservations accepted from 2 people

## Access (complimentary transfer available between farmhouses and restaurant)

- From Kiyomizu and Hanato: 30 min by car
- From Shibumichi: 25 min by car
- From Kinkei: 20 min by car



Eating out (Dinner)



Kadome

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 8,800/person (tax incl.)

Restaurant hours

- 6:00 p.m. - 9:00 p.m. (last order)
- Closed on Sundays

Access

- From Kiyomizu and Hanato: 25 min by car
- From Shibumichi: 20 min by car
- From Kinkei: 15 min by car

Counter and tatami mat seating available.



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Eating out (Dinner)

### **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)

K a d o m e



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## Dinner + Hot Spring Plan



# Meiji Onsen

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: JPY 5,500/person (tax incl.)  
(Dinner + entrance to hot springs)

(Option) Round-trip Taxi Plan: JPY 11,400/taxi (tax incl.)  
(Kiyomizu, Hanato, and Shibumichi only)

### Hours

- Dinner: 6:00 p.m. - 8:00 p.m.
- Hot springs: 11:00 a.m. - 11:00 p.m.

### Access

- From Kiyomizu and Hanato: 15 min by car
- From Shibumichi: 20 min by car
- From Kinkei: 40 min by car



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## Dinner + Hot Spring Plan



# 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: JPY 7,000/person (tax incl.)  
(Dinner + entrance to hot springs)  
Weekdays only (excluding Golden Week, summer, and New Year holidays)

(Option) Round-trip Taxi Plan: JPY 11,400/taxi (tax incl.)  
(Kiyomizu, Hanato, and Shibumichi only)

Towels are not included.

Face towel: JPY 210/person (tax incl.)  
Bath towel (rental): JPY 310/person (tax incl.)

### Access

- From Kiyomizu and Hanato: 20 min by car
- From Shibumichi: 15 min by car
- From Kinkei: 45 min by car



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Dinner + Hot Spring Plan

## 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



### Hours

- Dinner: 6:00 p.m. - 7:30 p.m. (90 minutes - all you can eat)
- Public hot spring: 1:00 p.m. - 9:00 p.m.
- Sauna: 1:00 p.m. - 9:00 p.m.
- Private bath: 1:00 p.m. - 9:00 p.m. (+JPY 3,080/hr)

Tateshina Grand Hotel Taki no Yu



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