

From the Street to the Stars – Japan Foodie Tour

Tokyo – Ishikawa – Kyoto – Koyasan – Osaka

(13 nights / 14 days)

Designed for Your Clients

Japanese food can nowadays be found anywhere in the world, but it is not until you try it in Japan, that you can experience "real" Japanese food. Past the obvious (yet the best you'll ever eat) Sushi and the ubiquitous Ramen, you will discover a whole new world of culinary delicacies and understand its vastness and the depths of its history & traditions.

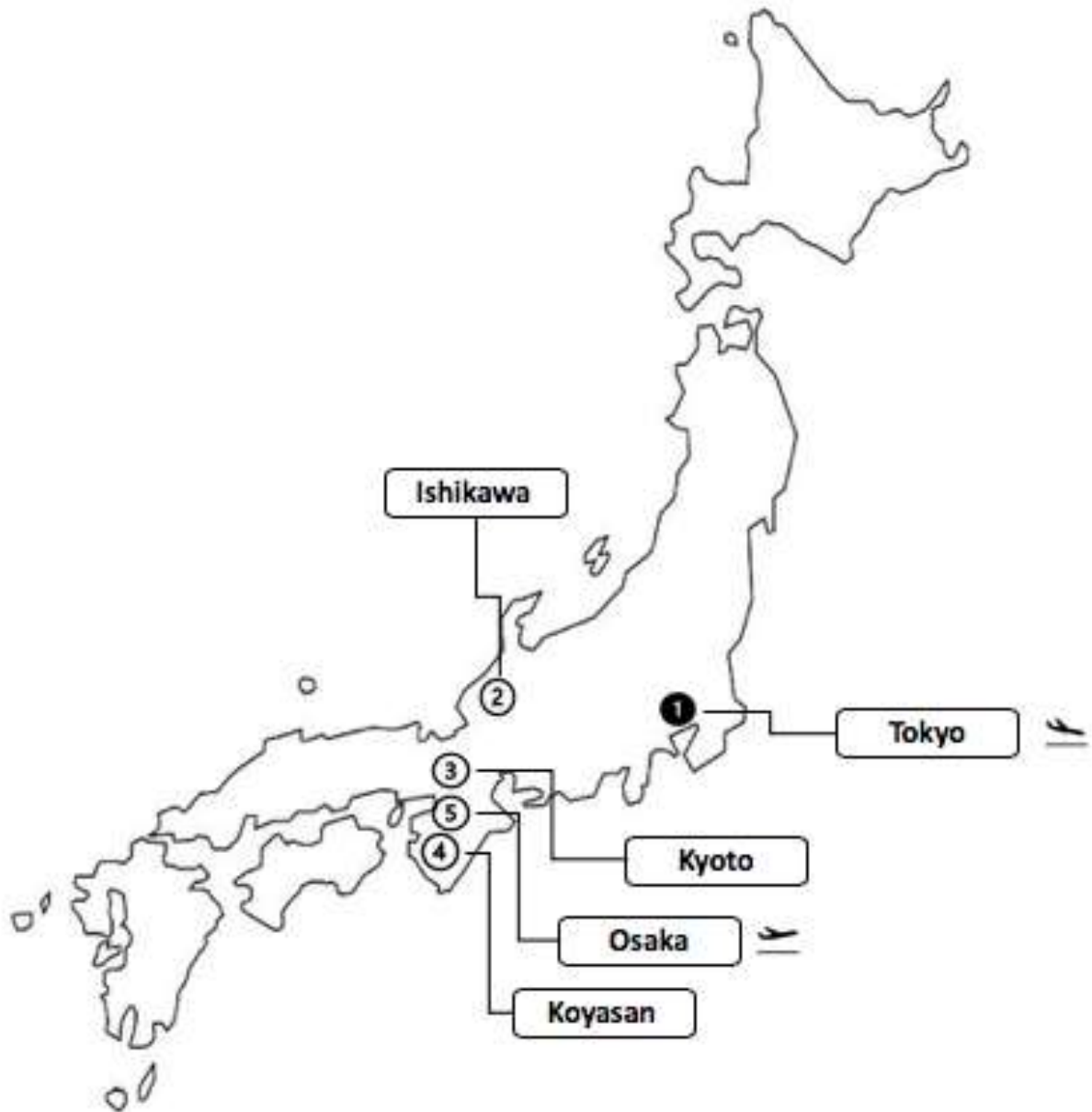
Designed for food-lovers, this itinerary combines culinary exploration in & around Tokyo, Kanazawa, Kyoto and the sacred Mt Koya, giving you a deep glance of the richness and beauty of Japanese food, from the Streets to Michelin-Star Restaurants.



Your itinerary at a Glance

Date	Program	Accommodation
Day - 1	Arrival in Tokyo	Mandarin Oriental Tokyo
Day - 2	Tokyo	Mandarin Oriental Tokyo
Day - 3	Tokyo	Mandarin Oriental Tokyo
Day - 4	Day trip to Kawagoe	Mandarin Oriental Tokyo
Day - 5	Tokyo	Mandarin Oriental Tokyo
Day - 6	Move to Ishikawa	Araya Totoan
Day - 7	Day trip to Kanazawa	Araya Totoan
Day - 8	Move to Kyoto	The Ritz Carlton, Kyoto
Day - 9	Kyoto	The Ritz Carlton, Kyoto
Day - 10	Kyoto / Special Dinner	The Ritz Carlton, Kyoto
Day - 11	Move to Koyasan	Soji-in
Day - 12	Morning Service / Osaka	The Ritz Carlton, Osaka
Day - 13	Osaka	The Ritz Carlton, Osaka
Day - 14	Departure	

Your Travel Map



Summary of Destination for street food in the itinerary

Day 2: Togoshi Ginza (Tokyo)

Scale: 1.3 km long

Shops: About 400

It's longest shopping street in Kanto area!
Station is also another highlight which is selected as good design award in 2017.



Day 3: Tsukiji Outer Market (Tokyo)

Scale: 200meters square wide

Shops: Over 400

It consists of a few blocks of wholesale and retail shops, as well as restaurants offering rice bowl topped with fresh Sashimi or others.

Day 4: Koedo Kawagoe (Saitama)

Scale: 400meters long

Shops: 20 for Kashiya Yokocho (Penny Candy Alley)

Koedo Kawagoe offers a wide selection of delicious sweets and cuisine made using local specialties like potato dishes and eel skewer.



Day 5: Ameyoko (Tokyo)

Scale: 500 meters long

Shops: Over 400

Ameyoko is one place in Tokyo where you can bargain. The Variety of the stores are lining up along the alley, fruits venders that sell fruits on a stick, seafoods stores selling seafoods skewers also clothing stores that sell items at multiple discounts.

Day 5: Yanaka Ginza (Tokyo)

Scale: 170 meters long

Shops: About 70

Step into the small shops selling traditional Japanese snacks, sweets and handicrafts, and pick up some street food to eat while you stroll— piping-hot sweet potatoes, juicy pork cutlets, sweet chestnuts and grilled squid are just a few of the traditional treats on offer.



Day 7: Omicho Market (Ishikawa)

Scale: 2.8ha

Shops: About 170

Omicho Market has formed an essential part of Kanazawa's food culture for more than 280 years. There are also fruit and vegetables stores that sell unique local produce, marine product stores, clothing stores, grocery stores and restaurants.

Day 10: Nishiki Market (Kyoto)

Scale: 390m to the east and the west

Shops: About 120

Nishiki Market is known as "Kyoto's Kitchen", this lively retail market specializes in all food related, like fresh seafood, produce, knives and cookware, and is a great place to find seasonal foods and Kyoto specialties, such as Japanese sweets, pickles, dried seafood and sushi.



Day 12: Kuromon Market (Osaka)

Scale: 550 meters long

Shops: About 180

At this market, most of the stores sell fish, meat and produce, with other shops also purveying traditional sweets and low priced clothes and homeware stores, grocery stores. There are some restaurants too.

Detailed itinerary

Day 1: Arrival in Tokyo

After arriving at **Narita International Airport**, you will be greeted by your **English-Speaking chauffeur** at the Arrival Hall and transfer to the **hotel** by private chartered car.



Enjoy the rest of the day at leisure.

Mandarin Oriental Tokyo



(Images Only)

Upon arrival at Mandarin Oriental Tokyo, you will be overwhelmed by the dramatic first impression. The extraordinary lobby surrounded by glass and the futuristic luxury of the interiors illustrates the hotel's defining style; extreme comfort whilst reflecting Japan's characteristics.

Overnight at Mandarin Oriental Tokyo

Day 2: Tokyo – Full Day Tour

You will meet with your **English-Speaking Guide** at **9:00 am** and leave for Tokyo excursion by private chartered vehicle.

Soba making is one of Japan's most widely enjoyed cultural activities and is taught at countless locations around the country. An experience of making soba noodles usually lasts **around 1-3 hours (depending on your interest)** and consists of making the dough with buckwheat flour and water, then kneading, rolling and stretching the dough before cutting it into noodles. Today, enjoy the soba making and enjoy your creations for lunch.



After lunch, transfer to “Happoen” a famous Japanese Garden with a history of over 300 years, dating back to the estate of Hikozaemon Okubo—a trusted retainer of the Tokugawa Shogunate in the late 17th century. In the late 19th century and into the 20th century, it became the property of industrialists. The name Happo-en was coined in 1951 in recognition of the garden’s beauty from every angle and direction.



Continue to local street called “Togoshi Ginza” where you can see many hole-in-the-wall and enjoy “walk & eat”.



Back to the hotel by 17:00.

Overnight at Mandarin Oriental Tokyo

Day 3: Tokyo – Full Day Tour

You will meet with your **English-Speaking Guide** at 5:15am and leave for Tokyo excursion by private chartered vehicle.

(If you win the lottery.....) You will go to the fish auction on this morning,

* Applications one month prior, 3 people max per group. Groups more than three need to apply separately and there is possibility that everyone cannot join on this tour together.

* Tour is held only one time per day at 5:45am. It's a joint tour, not private (max 27 pax).

* You would see the auction from the observatory deck through the glass door.



Back to the hotel and meet with your guide again at 9:00 after morning breakfast at your hotel. At first, visit the **Tsukiji Outer market** where the wholesale market was originally located. Tsukiji Outer Market is Japan's "Food Town," where one can encounter all kinds of traditional Japanese foods. A mixture of wholesale and retail shops, along with numerous restaurants, line the streets, and new culinary trends are born here.



Today, you will have special cooking lesson today! Meet your private Chef for a hands-on experience to learn Nigiri Sushi, Temari and Maki Sushi (sea weed wrapped), as well as Miso soup. You will be able to make them on your own after the demonstration. Enjoy your own sushi during Lunch in the restaurant, privatized on the occasion.



Continue to **Harajuku** area. You can find the unique food culture here.



On the way back, you will stop by the food section of the department called "**Depachika**".

Back to the hotel by 17:00.

Overnight at Mandarin Oriental Tokyo

Day 4: Culinary Lesson / Day trip to Kawagoe

You will meet with your **English-Speaking Guide** at **9:00 am** and leave for excursion by private chartered vehicle.

You will have a **private culinary class of Japanese sweets (Wagashi)**, traditional Japanese sweets that are typically enjoyed in combination with a cup of green tea. They are made in a wide variety of shapes and consistencies and with diverse ingredients and preparation methods. Enjoy making sweets and also learn about Japanese sweets from academic points of view!



In this afternoon, transfer to **Koedo Kawagoe** (It takes about 1h to reach by normal traffic condition.) – During the Edo Period, Kawagoe prospered as a supplier of commodities to Tokyo (then named Edo). As Kawagoe was an important city to the capital for trade and strategic purposes, the shogun installed some of their most loyal men as lords of Kawagoe Castle. Close ties ensued between the two cities and over the years, Kawagoe inherited many aspects of the Edo culture and architecture. Enjoy travelling into the past!



Visit “**Dagashi Yokocho**”, the **Japanese Sweets Alley**. Sagashi is a type of cheap Japanese confectionery that children bought back in the days. It is said that at the beginning of the Meiji period, Suzuki Tozaemon of Kawagoe started to create affordable candy for the commoners, and the history of dagashi started here in Kawagoe.

Back to the hotel by **17:00**.

Overnight at Mandarin Oriental Tokyo

Day 5: Tokyo – Full Day Tour

You will meet with your **English-Speaking Guide** at 10:00am and leave for Tokyo excursion by private chartered vehicle.

Transfer to Asakusa and enjoy walking through **Nakamise area** dating back to the Edo period when the temple's neighbours were given special right to open their shops in the approach to the temple. Senso-ji is the oldest temple in Tokyo and also called Asakusa Kannon because it houses the Kannon, It is known throughout Japan. This important center of worship draws 30 million visitors every year.



You can have a look the culinary goods street called **Kappabashi street** close to the temple. which is lined with several dozens of stores selling everything needed by restaurant operators, with the exception of fresh food. You will find specialized stores for dishes, pots, pans, cooking utensils, stoves, tables, chairs, signs, lanterns and more. There are also a few stores selling plastic and wax food samples, used by many restaurants in their show windows.



Follow to **Ameyoko** which is a busy market street along the Yamanote Line tracks between Okachimachi and Ueno Stations.

you will visit another local street, **Yanaka Ginza**. Yanaka is famously one of the most quaint and aged parts of the city. It was spared the Allied fire bombings during the WWII and survived the Great Kanto Earthquake and Fire of 1923. In the past, the area was a thriving artisan town housing some of the country's most famous writers and visual artists.



At the end, you will have a special activity, **Sake Tasting** at the privatized cozy restaurant. You can try a different kind of Sake from all over Japan with small dishes. Enjoy the detailed explanations by the Sake master!



NOTE: This private tasting is also available for : Japanese Whisky, Wine or Gin

Back to the hotel by 18:00.

Overnight at Mandarin Oriental Tokyo

Day 6: Move to Ishikawa

After checking out from the hotel, you will meet **English-speaking chauffeur** at 10:30 and transfer to Tokyo station by private chartered vehicle to catch up train to Kanazawa.

[Suggested Schedule]

Bullet Train Hakutaka #561 / Tokyo 11:24 – 14:19 Kanazawa



Upon arrival at **Kanazawa station**, you will be welcomed by **Japanese speaking chauffeur** at the arrival station platform and transfer to ryokan by private chartered vehicle.

Araya Totoan



Located in the peaceful hot-spring area called Yamashiro onsen, 18th generations of the same family have been taking care of this Ryokan and its guests. You can enjoy an incredible Kaiseki dinner and the bliss of your own private hot-spring bath.

Overnight at Araya Totoan

Day 7: Day trip to Kanazawa

After having breakfast, meet your English Speaking guide at **9:00** and move to Kanazawa by private chartered car.

Starting from **Omicho market** which has been Kanazawa's largest fresh food market since the Edo Period. Today, it is a busy and colorful network of covered streets lined by about 200 shops and stalls. While most shops specialize in the excellent local seafood and produce, you can also find flowers, clothing, kitchen tools and more on sale.



Then move to **Yamato Koji Park**. You can learn how to make soy source, Miso through the panel here. You can have soy source ice cream here!



After lunch, you will visit the magnificent **Kenrokuen garden**, reputedly one of the three most beautiful landscape gardens in Japan. Admire the harmonious coexistence of six Chinese attributes of perfection, evolving as the different seasons unfold. Kenrokuen Garden is beautiful in all seasons.



Move to the ancient district of **Higashiyama Geisha District**. Built in 1820, it still preserves an ambience of feudal times with wooden lattice fronts of old geisha houses.



You can visit **Geisha Tea house** to discover and approach the world of Geisha.

Back to the hotel by 18:00.

Overnight at Araya Totoan

Day 8: Move to Kyoto

After checking out from the ryokan, you will meet Japanese speaking chauffeur and transfer to **Kaga-onsen station** by private chartered car.

[Suggested Schedule]

Limited Express Train – Thunderbird #18 / Kagaonsen 11:20 – 13:11 Kyoto



Upon arrival at **Kyoto station**, you will meet **English Speaking chauffeur** at the station platform and transfer to hotel in Kyoto.

(Please note that official check in time at the Ritz Carlton, Kyoto is from 15:00.)

The Ritz Carlton, Kyoto



The Ritz-Carlton, Kyoto sits serenely on the banks of the Kamogawa River, in a prime location with expansive views of the famous Higashiyama *Sanju-Roppo* (36-mountain range). The hotel is also close to Kyoto's famous downtown districts such as Gion, Kawaramachi and Pontocho streets, convenient locations for both sightseeing and business.

Overnight at The Ritz Carlton, Kyoto

Day 9: Kyoto – Full day tour

You will meet **English Speaking guide at 9:00** and leave for excursion by private chartered car for a special experience, **Tea ceremony**. (Private, by appointment only)



Tea ceremony is one of Japan's traditional cultural practices and is the name given to a synthetic art that encompasses not only the making of tea, but also tea-room architecture, the appreciation of tea utensils and bowls and Zen Buddhism. It is not a religion, but a means to the study of Japanese manners and spirituality. Tea master Sen no Rikyu's aphorism "WA-KEI-SEI-JAKU" (harmony, respect, purity and tranquility) conveys the importance of the spirituality in tea ceremonies. After the ceremony, your tea master will instruct how to make green tea, you can enjoy your own made tea.



Then move to **Kyoto Food Culture Museum; Ajiwai-kan**. Exhibits include models of the five mainstays of home cooking in Kyoto, such as Obansai, nanakusa-gayu, and winter-season stewed pumpkin, all of which are used in yusoku (banquet) cuisine and Kaiseki cuisine.

This afternoon, you can try **miso-making** as a private hands-on activity!



Finally, stroll around the **Geisha district of Gion**, famed for the preservation of its traditional architecture and entertainment presented by graceful “**Geiko**,” which literally means “women of art.” During its golden age in the first half of 19th century, more than 3000 Geikos worked in some 700 teahouses in Gion.



Come back to the hotel by 17:00.

Overnight at The Ritz Carlton, Kyoto

Day 10: Kyoto – Full day tour

You will meet **English Speaking guide at 9:00** and leave for excursion by private chartered car.

Visit **Nishiki Market**, a narrow shopping arcade only 400 meters in length with just over 100 vendors, guests can discover Kyoto's distinctive culinary delicacies and be surprised by the sights, the sound and the smells. Arisugata, which features a variety of excellent kitchen tools, is a recommended shop to visit.



After you get ingredients here for the cooking, you move to the studio and enjoy **Japanese home style cooking** today.



After having lunch, visit the Golden Pavilion **Kinkakuji** temple, originally built in 1397 to serve as a retirement villa for Shogun Ashikaga Yoshimitsu, whose grandson used the temple as the inspiration for the Silver Pavilion Ginkakuji temple.

At the end walk around "Chawan-zaka" which has many specialized ceramics shops. Find your favorite pieces to bring home!



Come back to the hotel and refresh at the hotel. You will meet with your guide again around 18:00 and transfer by private chartered car to a Japanese restaurant.

Tonight, you will have a **special dinner with Maiko and Geisha**. One of the most recognizable representatives of Japanese culture is the Geisha. Professional entertainers, hostesses and skilled exponents of omotenashi, the Geisha are trained to pamper guests, cater to their immediate needs, and create a relaxed, fun and comfortable ambiance. Enjoy having dinner in the graceful company of Maiko & Geisha.



Back to the hotel by private chartered car.

Overnight at The Ritz Carlton, Kyoto

Day 11: Move to Koyasan

After checking out from the hotel, meet your **English Speaking guide** and transfer to Koyasan by private chartered car. It takes about 2h to reach in normal traffic conditions.

In the year 816 AD, a monk by the name of Kukai (774 ~ 835 AD), posthumously named Kobo Daishi, founded Shingon Buddhism and the monastery complex known as Koyasan. Located in the lush Koya-Ryujin Quasi-National Park, it is said that the 8 peaks and basin resemble a lotus, making it an auspicious location. For over 1,200 years Koyasan has flourished as an active monastic center, and is one of Japan's most sacred sites.

Upon arrival at Koyasan, visit **Okunoin** which is the site of the mausoleum of Kobo Daishi (also known as Kukai), the founder of Shingon Buddhism and one of the most revered persons in the religious history of Japan.



Then move to **Kongobuji** where you can enjoy the beautiful garden and follow to **Konpon Daito Pagoda**, a 45-meter-tall, two tiered, tahoto style pagoda.



Today, you will enjoy an overnight at the temple.

Sojiin



Although Japan is known for its luxury hotels and sumptuous ryokan, there's another, more humble way to experience the country's hospitality, while also deepening your appreciation of its rich and fascinating culture. The practice known as shukubo, or temple lodging, goes back hundreds of years, and was originally intended for monks visiting from other temples and religious pilgrims, but now hundreds of temples and shrines around Japan offer lodging to tourists and travelers, both foreign and domestic. But keep in mind: you shouldn't go into a shukubo expecting to be pampered. You'll be comfortable, but not basking in luxury.

You will be served Shojin ryori, Buddhist cuisine often vegetarian and vegan-friendly type of traditional food. It was originally part of a monk's training routine and was brought into Japan from India and China. During the Heian Period (798 – 1185), shojin ryori became more common in Japan, contrasting with the salty, dense flavors that were popular before.

Overnight at Sojiin

Day 12: Morning Buddhist service / Move to Osaka

You will meet your Private **English Speaking guide** at 6:00 and experience monk's daily morning ritual. Gongyo (religious service) is a Buddhist worship ceremony in which sutra are read to Buddha. It is also called o-tsutome. The precise manners differ from religions and sects but try to calmly give a prayer while listening to the sutras read aloud.



After the service you will have Morning breakfast and check out, meet with your guide again then move to Osaka by private chartered car.

Upon arrival at **Osaka**, visit **Kuromon market** is a covered public market that stretches around 600 meters parallel to Sakaisujidori Street in the Minami area of Osaka. The market dates back to the Edo Period and has about 150 shops that sell fish, meat and produce, with other shops also purveying traditional sweets and low-priced clothes and homeware.



Then Continue to **Sennichimae douguyasuji Street**. This is a street lined with specialty stores selling all sorts of cooking utensils, fixtures, sign-boards, or anything else you will need to open a restaurant.



Transfer to the hotel to check in by **15:00**.

Around **18:00**, you will meet with **English Speaking guide** and going out to the “**food tour**” by private chartered car. It has been said that the people of Osaka spend more on food than on anything else, and the term “**kuidaore**” (“eat until you drop”) is used to describe the food culture here. Back to the hotel by **22:00**.



The Ritz-Carlton, Osaka



The Ritz-Carlton, Osaka recently received the top rating of 5-pavilion by Michelin Guide Kyoto Osaka Kobe 2011 – and its two restaurants, La Baie and Xiang Tao, both received one-star Michelin ratings for the second consecutive year. In addition, it has won numerous awards including No.1 in Japan and one of the “500 best hotels, resorts, lodges, inns and safari camps” chosen by the acclaimed Travel & Leisure magazine in 2006.

Overnight at The Ritz Carlton, Osaka

Day 13: Osaka – Full day tour

You will meet your **English Speaking guide** at 10:00, and leave for excursion by private chartered car. First, visit the **Cup Noodle Museums Osaka Ikeda**, that celebrates the beloved instant food with quirky and colorful displays, interactive exhibits, and live demonstrations.



Transfer back to the city center and walk through **Dotonbori**. Full of billboards and advertising displays, the Dotombori district is a good way to apprehend the unique atmosphere of Osaka. Stroll along the busy streets and enjoy great snapshots: Glico's neon billboard with a runner spreading his arms widely is one of the symbolic displays in this area. Other quirky displays feature a giant animated crab, a squid & octopus...



Then follow to **Shinsaibashi street**, continue 580m long from south to north and contains about 180 shops including foods and clothes.

Back to the hotel by 17:00.

Overnight at The Ritz Carlton, Osaka

Day 14: Departure

After checking out from the hotel (depending on your flight schedule), you will meet with **English Speaking chauffeur** and leave for **Kansai International Airport** by private chartered car.



*** END OF YOUR JAPAN JOURNEY ***