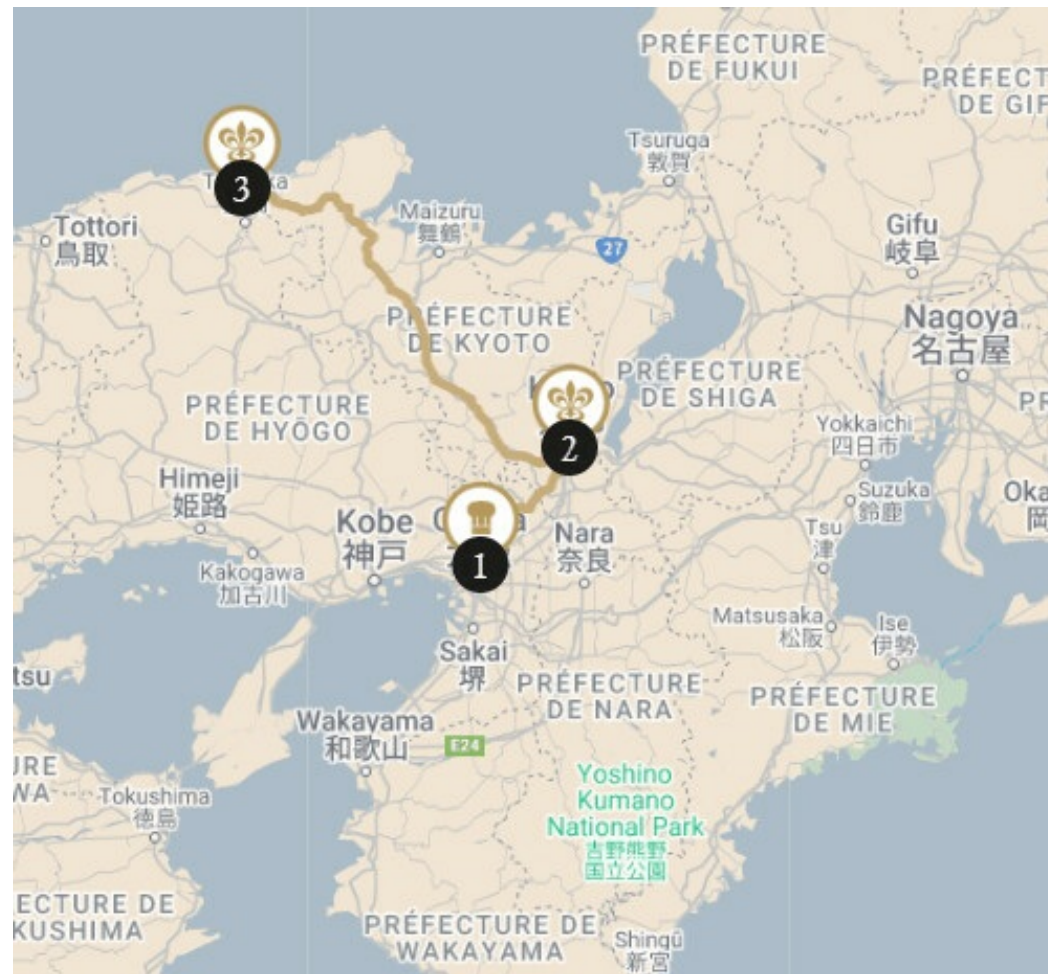




**ROUTES DU BONHEUR On the Kansai roads**

Known as Kansai (West of the Barrier), the western part of the large Honshû island has been one of the gems of the archipelago since the Feudal period. Although there seems to be no separation between Osaka and Kobe, each of these ancient cities has hidden secret gardens. Further along, from the Pacific coast to the shores of the Inland Sea, we discover the ancient farming plains and continue to the tranquil scenery around Toyooka ...



**9 NIGHTS**  
from  
**US\$ 7,017.77\***

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

\* Total price provided for illustrative purposes only, on 11/13/2024, calculated on the basis of two people sharing a double room for stays of a duration indicated on this page, per establishment, excluding recommended activities, properties that cannot be booked online and restaurants.

\*\* Price of a local call.

1

29 miles



2

91 miles



3

**1** 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)

## 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 specialities 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



**2** KYOTO — 4 NIGHTS

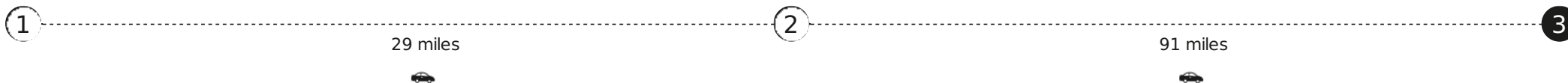
( 1 property available )

## 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 eight 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 Honeyanocho district, renowned for crafted fans, which have given their name to the hotel.



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Tominokoji Rokkaku Sagaru  
Nakagyo-ku  
604-8064, Kyoto



**3** TOYOOKA — 5 NIGHTS

( 1 property available )

## Nishimuraya Honkan

**Hotel and restaurant in a village.** Tatami mat floors, sliding paper window doors, wooden terraces... Welcome to an authentic ryokan whose traditions have carried on for seven generations. Many of the rooms look out to a lush Japanese garden and its surroundings where Japanese pines and a variety of plants and trees, shade the moss covered statues and ponds. The experience would not be complete without enjoying the hot spring baths set in a grove of bamboo and the traditional kaiseki meals, whose small dishes rival in delicacy and offer the opportunity to taste Matsuba crab (seasonal) and Tajima beef.



Member Relais & Châteaux since 2016  
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669-6101, Toyooka  
(Hyogo)