

ROUTES DU BONHEUR Japan, on Honshu Island

Musician and composer Ryuichi Sakamoto is a key figure in the world of Japanese music and cinema. Sakamoto is best known to the general public for his appearances alongside David Bowie in the Furyo films and in Bernardo Bertolucci's The Last Emperor, for which he also composed the Oscar–winning soundtrack. This pianist by trade has created a universe ranging from electronic music to the traditional Okinawa songs, with collaborations with artists like Iggy Pop and Caetano Veloso in between. Born in Tokyo in 1952, he lived in the Japanese capital for thirty nine years before flying off to New York. Deeply affected by the 2011 tsunami and its aftermath, he campaigns for a nuclear-free world. This Route du Bonheur follows his journey through the traditions of Japan.



10 NIGHTS
PRICE ON REQUEST*

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

* Prix Total communiqué à titre indicatif au 03/29/2024, calculé sur la base de 2 personnes en chambre double pour un séjour du nombrede 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 TOKYO — 2 NIGHTS

(1 property available)

The Kitano Hotel Tokyo

Hotel and restaurant in town. Nestled in the heart of Japan's capital, The Kitano Hotel Tokyo is a contemporary address, perfectly in tune with the times. Its location in Chiyoda City, home of the political power, is ideal to explore the city's most famous sights. From the hotel, it is just a short walk to the beautiful Imperial Palace Gardens, where you can stroll among the blossoming sakura trees and lush green lawns. Its elegant and contemporary interiors showcase noble materials and invite you to discover Japanese hospitality in its most modern form. The serene atmosphere that emanates from the property, spreads to the rooms, bathed in natural light and designed with taste, including cherry wood furniture. The hotel's wellness centre combines Chinese and Western traditions and is the perfect place to reset your body and mind. At the end of the day, the rooftop, offering a panoramic view of Tokyo's urban jungle, is the ideal location to enjoy a cocktail, while the restaurant Sushi Ohmi, invites you to dine, traditional style.



Member Relais & Châteaux since 2023
2-16-15 Hirakawa-cho
Chiyoda-ku
102-0093, Tokyo

Close to the property

- Isetan Store, Tokyo
- Roppongi, Tokyo





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

*Price of a local call

1 — 59 miles — 2 — 30 miles — 3 — 153 miles — 4 — 134 miles — 5 — 99 miles — 6

2 HAKONE — 2 NIGHTS

(1 property available)

Gôra Kadan

Hotel and restaurant in the mountains. A stay in Gôra Kadan, the former retreat of the Imperial Family, Kanin-no-miya, situated in the heart of Hakone National Park, is an invitation to bring your five senses to life by immersing yourself in the ancient Japanese way of life. Listen to the gentle swoosh of a sliding wall made of rice paper, smell the fragrant flower incense, taste the traditional Kaiseki cuisine and feel the touch of silk. This calm retreat is located in an area known for its springs, which are heated by volcanic rocks. The suites have been designed in a minimalist style, and the hotel's facilities include a swimming pool, a spa, and a beauty salon.



Member Relais & Châteaux since 1992
1300 Gôra, Hakone-machi
Ashigarashimo-gun
Kanagawa
250-0408, Hakone
(Hakone)

1 — 59 miles — 2 — 30 miles — **3** — 153 miles — 4 — 134 miles — 5 — 99 miles — 6

3 IZU-SHI, SHIZUOKA-KEN — 2 NIGHTS

(1 property available)

Asaba

Hotel and restaurant in a village. It is said that the great teacher of Japanese Buddhism, Kobo Daishi, bathed every morning in the river Katsura and emerged purified. A few minutes from this river, the hotel Asaba submerges you in the Japan of legends: traditional “Noh” theatre performed by the riverside. After a game of golf in picturesque surroundings, leave your kimono behind and enjoy the pleasures of an open-air bath filled with spring water. The restaurant serves traditional dishes with delightful combinations of sweet and savoury flavours. In the lounge, relax in a chair designed by famous Italian-American Harry Bertoia and in the garden, be inspired by the sweet fragrances of nature.



Member Relais & Châteaux since 1989
3450-1 Shuzenji
410-2416, Izu, Shizuoka

Close to the property

- Noh Theatre



A concierge is at your service:
+1 800 735 2478 *
*Price of a local call

1 — 59 miles — 2 — 30 miles — 3 — 153 miles — 4 — 134 miles — 5 — 99 miles — 6

4 MATSUMOTO — 2 NIGHTS

(2 properties available)

Tobira Onsen Myojinkan

Hotel and restaurant in a park. In the heart of Japan's "Northern Alps", discover the secret charms of this hotel that opened in 1931. This little jewel is tucked away in the calm and serenity of the mountains, between the snowy peaks and fine traditional hot springs, located in the national park, and renowned for their therapeutic qualities. Tobira Onsen Myojinkan offers a divinely serene atmosphere in the forest, relaxing baths in the heart of nature, aromatherapy and superb rooms and suites. The sophisticated Kaiseki-style food is a marvellous balance of textures, flavours and colours. Organic French cuisine is also on offer, prepared by a talented chef who specializes in macrobiotic cuisine.



Member Relais & Châteaux since 2009
8967 Iriyamabe,
390-0222, Matsumoto
(Nagano)

Close to the property

- Soba noodles, Matsumoto
- Matsumoto Castle
- Sakura on Mount Kobo
- Yayoi Kusuma at the Matsumoto City Museum of Art





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

*Price of a local call

Hikariya-Nishi

Restaurant in town. The black and white Namako (traditional lattice) on the lower wall and the heavy vault doors and windows evoke the past of the building. This ancient “Kura”, a Japanese traditional storehouse, dates back to the 19th century and has been converted into a restaurant in 2007. In this peaceful place, minutes away from the Matsumoto castle, Chef Masahiro Tanabe, who has worked many years in acclaimed restaurants in Europe, prepares refined “natural French cuisine”. Passionate about the quality of ingredients, he travels across Nagano prefecture meeting farmers to select the freshest vegetables and products, such as Shinshu beef or Shinshu salmon, he will reveal at their best in his dishes.

Weekly closing :
lunch, except Sunday, Wednesday evening, Sunday evening.



Member Relais & Châteaux since 2014
4-7-14 Ote,
Matsumoto,
Nagano
390-0874, Matsumoto

Close to the property

- Soba noodles, Matsumoto
- Matsumoto Castle
- Sakura on Mount Kobo
- Yayoi Kusuma at the Matsumoto City Museum of Art





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*Price of a local call

5 MINAKAMI — 2 NIGHTS

(1 property available)

Bettei Senjuan

Hotel and restaurant in a park. Every room at Bettei Senjuan looks out on Mount Tanigawa, with its snow-capped peaks and the cherry blossom trees at its base that turn the landscape a beautiful pink in spring. Take the time to discover the hot spring baths in the rooms, the gardens and the tranquil wellness . Floor to ceiling windows frame the views of unspoilt nature and allow natural light to fill the zen-inspired interior, where modern design meets the art of Kumiko wood joinery and original calligraphy. The impressively presented traditional food with a contemporary twist is also influenced by the hot springs for which the region is famous.



Member Relais & Châteaux since 2012
614, Tanigawa, Minakami-machi
379-1619, Minakami
(Gunma)

1 — 59 miles — 2 — 30 miles — 3 — 153 miles — 4 — 134 miles — 5 — 99 miles — 6

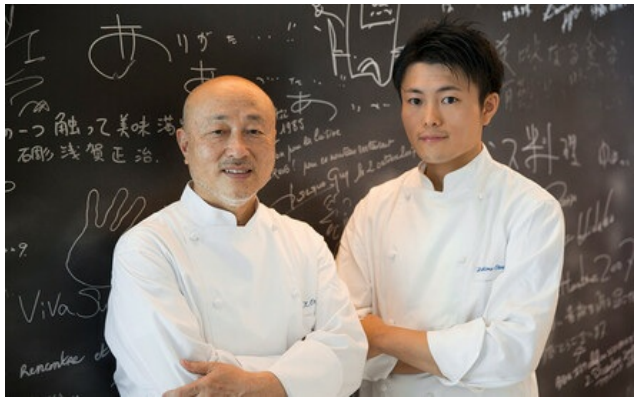
6 UTSUNOMIYA

(1 property available)

Otowa restaurant

Restaurant in town. Chef Kazunori Otowa has dedicated his work to French cuisine, and opened his restaurant in his hometown, the vibrant city of Utsunomiya, after gaining experience in Europe and alongside acclaimed chef Alain Chapel. Beautifully presented and composed as sophisticated works of art, his dishes focus on seasonal and locally sourced ingredients such as Tochigi Wagyu beef, Yashio-Masu (local trout), eel, cheese from Nasu Highland or Asian pears. Balancing the French influence in the cuisine, the decor of the restaurant pays tribute to the regional heritage, using Oya stone and Mashiko pottery mixed with antiques, sculptures and iron art collected by Kazunori Otowa over the years.

Weekly closing :
lunch from Monday to Thursday, Monday evening, Tuesday evening.



Member Relais & Châteaux since 2014
3554-7 Nishihara-cho
320-0826, Utsunomiya