



“Local Production for Local Consumption” Pairing Lunch at Auberge Eaufeu, a Former Elementary School Taste the blessings of the beautiful Satoyama, in an area renowned for its stone quarries

ISHIKAWA TRAVEL

Auberge Eaufeu represents a rebirth of an elementary school originally closed due to the region’s shrinking population, offering a special dining experience created by chef Shota Itoi, the youngest ever winner of the Grand Prix at RED U-35, one of Japan’s largest chef competitions. Auberge Eaufeu offers meals that combine choice seasonal ingredients with innovative ideas and sensibilities. This program includes sommelier commentary alongside special pairings of sake from the adjacent Noguchi Naohiko Sake Institute, a sake brewery company named after a legendary toji master brewer. A visit to a local traditional craft workshop, such as Kutani ware or Yamanaka lacquerware, can also be added to the day’s outing.



●Place: Auberge Eaufeu, in Komatsu

●Participants: 2 to 20 people

●Time Required: 180 min.

●Program Details:

Meal at Auberge Eaufeu

(incl. drink pairings; drinks available include sake, wine,

and non-alcoholic options)





Unique Venue

Premium “Samurai Banquet” Dinner

Enjoy a special dinner at a castle: a re-creation of the type of banquet cuisine once served by the Maeda Family, rulers of the Kaga Domain, to their guests.

ISHIKAWA TRAVEL

Kanazawa Castle’s Gojikken Nagaya, built for the Maeda Family who ruled the Kaga Domain and not ordinarily a place where meals are served, is specially set up as a dinner venue. The food is prepared by Otomoro, a long-established high-end ryotei restaurant that dates back to the head chefs for the lords of the Kaga Domain. Enjoy traditional banquet cuisine and luxurious hospitality, alongside commentary from the seventh-generation head of Otomoro. This multi-course meal is served on small tables, drawing upon the highest standard of the samurai-era tradition of generous hospitality, and features the choicest ingredients from both land and sea. This unique program offers a modern twist on traditional samurai hospitality, as handed down in Kanazawa from the day of the samurai to today.



●Place: Kanazawa Castle Park, in Kanazawa

●Participants: 10 to 20 people

●Time Required: 150 min.

●Program Details:

Banquet cuisine dinner alongside commentary from the seventh-generation head of Otomoro

(Other attractions such as Kanazawa geigi (geisha) performances can be arranged, (for an additional fee))





Hands-On Noh Tour Guided by Noh Performer

ISHIKAWA TRAVEL

With more than 600 years of history, Nohgaku is considered the world's oldest performing art that is still performed today. The feudal lords who ruled modern-day Ishikawa generously supported Nohgaku; even beyond the end of the samurai era, this performing art has been passed down by enthusiasts in this area to this day. This tour is guided by an up-and-coming Noh actor who has given many performances. Participants can learn about the subtle and profound world of Noh at the Kanazawa Noh Museum, and even try on Noh costumes and masks for themselves. Then, at the Ishikawa Prefectural Noh Theater, participants will be able to go backstage and see the unique arrangement of jars under the stage floor designed to help carry sound, and even step onto the stage, which is normally inaccessible to visitors, for a lesson on the basics of Noh dance from a professional performer.



- Place: Kanazawa Noh Museum & Ishikawa Prefectural Noh Theater, in Kanazawa
- Participants: 5 to 20 people
- Time Required: 120 min.
- Program Details:
- Tour of the Kanazawa Noh Museum guided by a Noh actor, including dressing up in Noh costumes and masks, and in-depth backstage tour of the Ishikawa Prefectural Noh Theater and stage





Garden Tour Led by a Garden Specialist

ISHIKAWA TRAVEL

Kenrokuen Garden is said to be the most magnificent in all of Japan. It was built and developed over a period of some 350 years for the feudal lords of the Kaga Domain. Today, guests can tour this splendid garden, led by a specialist, and hear stories about the garden not found in guidebooks, including the implications of its creation, and challenges its maintainers have faced over the years. After touring the garden, relax at Kenrokutei café with a drink and a close-up view of Japan's oldest extant fountain.



- Place: Kenrokuen Garden, in Kanazawa
- Participants: 5 to 20 people
- Time Required: 60 min. (not incl. drinks)
- Program Details:

Tour of the garden led by a specialist





Nagamachi Samurai District SDG Tour Led by Local Guide

ISHIKAWA TRAVEL

The Nagamachi Samurai District still retains the feel of the day of the samurai, with narrow, stone-paved streets lined with earthen walls, and houses with tiled roofs. This district has made a number of efforts to maintain its characteristic atmosphere. For example, woven straw mats called komo that help protect the earthen walls from the snow and freezing weather – an iconic winter sight in Kanazawa – are handled carefully, to be used year after year. Additionally, canals have run through this part of town since the day of the samurai, for both domestic and industrial purposes, and still remain to this day. A local guide will show you around and share various stories from an SDG-based perspective, including the secrets behind how the local landscape and people's lifestyles have been preserved from the samurai era to today.



●Place: Nagamachi Samurai District, Kanazawa

●Participants: 5 to 20 people

●Time Required: 60 min.

●Program Details:

Tour of the district led by local guide





Chef-Guided Tour of the Blessings of Nature in Noto

ISHIKAWA TRAVEL

In recent years, more and more chefs have moved to the Noto Peninsula to open restaurants, drawn by the region's natural beauty and excellent ingredients. One restaurant available through this program is the high-end Japanese restaurant Tominari, which has been awarded one Michelin star and a Green Star in the Michelin Guide Hokuriku. The restaurant's chef, Toshiaki Tominari, is actively involved in conservation efforts for the local human-tended natural forests known as Satoyama, and serves Japanese-style dishes that make the most of the natural bounty of the local mountains, seaside, and rivers. After watching Japanese mitten crabs being caught from the nearby Machino River, guests are taken to the restaurant for a multi-course lunch of Japanese cuisine. The plan can also incorporate a visit to Heidee Winery for a wine tasting, added before lunch at the restaurant, with Heidee wine pairings alongside the meal. The other restaurant available through this program, L'Atelier de Noto, has also been awarded one Michelin star and a Green Star. Its chef, Toshiya Ikehata, will show guests around the Wajima Morning Market, before serving a multi-course lunch of French cuisine at the restaurant.

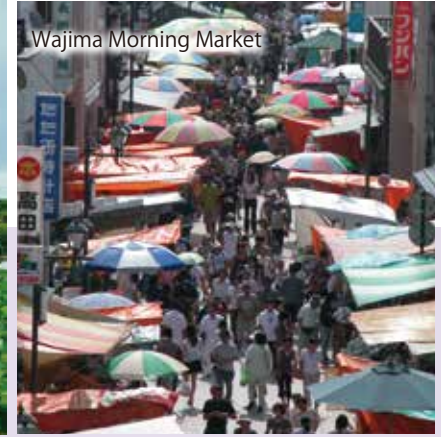
Chef
Toshiaki
Tominari



Heidee Winery



Wajima Morning Market



Japanese Mitten Crabs



Wajima Morning Market

L'Atelier de NOTO



- Place: Tominari (Plan A) or L' Atelier de Noto (Plan B), in Wajima
- Participants: 8 to 20 people
- Time required: 120-150 min.
- Program Details:

Plan A: Explanation of the chef's river conservation efforts, and demonstration of catching Japanese mitten crabs, followed by lunch at Tominari (Visit to Heidee Winery also available as an additional option)

Plan B: Tour around the Wajima Morning Market with the chef, followed by lunch at L' Atelier de Noto



L'Atelier de NOTO



Tea Ceremony Experience at Seirinji Temple

ISHIKAWA TRAVEL

Seirinji Temple is a Soto-school Buddhist temple, up on a hill that looks out over the hot spring resort town of Wakura Onsen. It is also home to a relocated Gobenden: a temporary residence built as a rest house for the then-crown prince when he visited Wakura some 110 years ago. Guests will also be given a talk by the head priest of this temple known for its beautiful greenery, and experience an Urasenke-style tea ceremony with matcha green tea. Guests can also try making Japanese-style sweets at a long-established sweets maker on Nanao's Ipponsugi-dori, and eat them during the tea ceremony.



Tea Ceremony Experience

- Place: Seirinji Temple, in Nanao
- Participants: 5 to 20 people
- Time Required: 70 min.
- Program Details:

Tea ceremony experience at Seirinji Temple

Includes head priest's commentary on the temple, and on how to enjoy an Urasenke-style tea ceremony



Seirinji Temple



Making Japanese-Style Sweets (Optional)





Wajima Lacquerware Tour with Wajima Lacquerware Artist

ISHIKAWA TRAVEL

Lacquerware is an iconic traditional craft of Japan, and Wajima is the country's largest producer of this craft. The exact origins of Wajima lacquerware remain uncertain, but at minimum it is clear that this local industry has over 500 years of history. Wajima lacquerware is famous for its combination of durability and beauty, produced through a system of division of labor. Each step is handled by specialists who perform only one task, allowing them to perfect their craft to ensure high standards of quality. This tour is led by artists who live in Wajima, who show guests around the Wajima Museum of Urushi Art, and provide commentary and explanations on everything from the materials and tools involved to the steps of production, to share a deeper appreciation of this traditional Japanese craft.



A tour around the Wajima Museum of Urushi Art guided by Suzanne Ross, an artist originally from England who apprenticed under a Wajima lacquerware artist, and who has been engaged in creative activities for more than 30 years. Guests can gain a deeper appreciation of this iconic traditional craft of Japan through her commentary and explanations on topics such as the materials, tools, and steps of production involved. Ross also provides commentary on her own works, created through



●Place: Wajima Museum of Urushi Art, in Wajima

●Participants: 2 to 20 people

●Time Required: 60 min.

●Program Details:

Tour of the museum guided by a Wajima Lacquerware artist, tours of workshops of lacquerware artisans, etc. Specific additions or changes to plan may be available upon request.





Oku-Noto Triennale Special Tour

ISHIKAWA TRAVEL

The Oku-Noto Triennale is an international art festival held once every three years throughout the city of Suzu. Artists come from Japan and around the world to address this locale in their work, creating art rooted in the landscape. Some of these installations remain on permanent display, for viewing even after the Triennale ends. In this special tour, guests will see The Boat Which Carries Time and the Suzu Theater Museum, with commentary by the Triennale's executive committee, and meet with local volunteers.



- Place: Oku-Noto Triennale venues, in Suzu
- Participants: 10 to 20 people
- Time Required: 60 min.
- Program Details:

Visiting art installations with commentary by members of the Triennale's executive committee (Please contact us to request visits to specific works.)



Unique Venue

Festival Experience and Dinner at Wakura Onsen Omatsuri Hall

Experience the festival culture of Noto, and enjoy a buffet dinner made with local ingredients from Noto

ISHIKAWA TRAVEL

Many folk customs, events, and festivals have been handed down from generation to generation in the Noto Peninsula. Wakura Onsen Omatsuri Hall offers a look at the four major festivals held in Nanao, with real floats and items used in the festivals, and videos of the festivals themselves. Through a unique approach combining videos and special equipment, guests can try a hands-on experience that simulates pulling a float or carrying a lantern. Dinner is prepared by Kagaya, one of the finest ryokan inns in Japan, and made with plenty of the Noto region's choicest ingredients from both land and sea. The meal is served buffet-style, alongside a festival performance by residents of the area.



- Place: Wakura Onsen Omatsuri Hall, in Nanao
- Participants: 10 to 20 people
- Time Required: 120 min.
- Program Details:
Festival experience at Wakura Onsen Omatsuri Hall
Buffet dinner (standing or seated)
(Festival-related shows, such as kiyari uta (song for carrying heavy logs) and taiko drum performances, are also available for additional fees.)



Unique Venue

Shinto Ritual and Naorai Experience at Keta Taisha Shrine.

Experience a Shinto ritual at this 1,200-year-old shrine, and take part in a Naorai feast of sake and food offered to the deity.

ISHIKAWA TRAVEL

With 1,200 years of history, Keta Taisha is one of Japan's four oldest shrines. Guests can experience a Shinto ritual and a Naorai feast at this prestigious shrine.

The shrine's Haiden worship hall is a nationally designated Important Cultural Property, and it is here where guests will undergo a purification ritual and see a dance by a miko shrine maiden, as well as deepening their understanding of spirituality and conceptions of nature in Japan. At the Naorai feast, participants share in a meal given as an offering to the deity.

The meal is prepared by the Hakui-based high-end Japanese restaurant Matsuo, offering guests the opportunity to enjoy the diversity of Noto's food culture firsthand.



- Place: Keta Taisha Shrine, in Hakui
- Participants: 10 to 20 people
- Time Required: 150 min.
- Program Details:

Visiting a shrine, undergoing a purification ritual, watching a dance by a miko shrine maiden

Taking part in a Naorai feast

(Special meal made with ingredients from Noto)