



PREFECTURE:
Kyoto

ORGANIZER:
Fushimi Sake
Brewers Association
& Keihan Holdings



ACCESS INFORMATION

From Fushimi Station: Walk for 5 minutes.
Note that the QR code on this page will only give information about activities at one of the stops of this tour.

PRICE
From ¥30,000



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Discover Fushimi Sake, Cuisine and Craft

See beyond Fushimi's 10,000 torii gates with a deep dive into the history of sake, Kyoto vegetables, and more.



Millions of tourists flock to Fushimi every year to visit Fushimi Inari Taisha. But take a few steps past the flaming red gates, and you'll discover a world of unspoiled tradition. On this two-day trip, guests will roll up their sleeves as they are introduced to the natural bounty of Fushimi in all its forms.

Day 1 starts with observing one of Fushimi's farms, where Kyoto's original sake rice, called iwai, and regional vegetables. You'll further discover the unique traits of Kyoto-style cuisine through a Japanese-style lunch featuring sake lees from a local brewery and typical ingredients found in Fushimi.

Retrace the steps of your lunch with a private tour of a Fushimi sake brewery. If you feel so inclined, you can sign up for lectures on dashi and fermentation culture held around town, though a simple stroll is enough to get acquainted with Fushimi's traditional charm.

In the evening, indulge in an Italian course dinner and sake pairing. There's no better way to understand the true versatility of Fushimi sake. You'll go home with your tummy full and plenty of sake pairing advice to enjoy Japan's national drink long after returning home.

On Day 2, round out your trip with a workshop where you'll fashion your own sake cup with the help of Kyoto's artisans. Take home a lasting, memorable piece of your visit and the perfect add-on to your newly acquired sake knowledge.

PREFECTURE:
Kagoshima

ORGANIZER:
Ibusuki Tourism
& Experiences
Association



ACCESS INFORMATION

Nearest Station: Ibusuki Station
(Ibusuki Makurazaki Line)

PRICE
¥2,000



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Have a Taste of Kagoshima Best-Kept Beauty Secrets

Soak in the skin-beautifying nutrients of the prefecture's okra and onsen for a double shot of bodily bliss.



Japan residents take their health especially seriously, and sometimes the less-common habits have the most significant benefits. Kagoshima Prefecture in Kyushu has unique self-care treatments that double as once-in-a-lifetime experiences: sand baths and okra-infused smoothies.

First on the itinerary is a sand steam bath, one of Kagoshima's most famous activities. Soaking in mineral-rich water is great, but steam is exceptionally efficient at detoxing the skin.

And while the onsen waters' hydrating properties are impressive, the same minerals are to thank for the region's delicious veggies. One produce Kagoshima is known for is okra — in fact, the prefecture is Japan's largest producer of this warm-season staple. Okra figures among traditional and healthy Japanese foods, known to help with digestion, blood sugar regulation and, of course, good skin.

Then, guests can taste okra in one of two ways: by harvesting their own before steaming it fresh with onsen water or as a supplement powder blended with fruits in an unexpectedly refreshing smoothie.

The health retreat also includes a leisurely stroll around town to discover the charms of Ibusaki and get a feel for the provincial atmosphere of Japan's onsen towns. In other words, you'll discover the beauty secrets of Kagoshima from toes to nose.



PREFECTURE:
Hokkaido

ORGANIZER:
Son & Heir



ACCESS INFORMATION
From Shin-Asahikawa Station: Drive for 25 minutes.

PRICE
From ¥5,000



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Sip on the Spirit of Hokkaido

Visit the distillery that's developing Hokkaido's craft gin culture from the ground up.



The permafrost found in the Daisetsuzan mountain range is some of the last in Japan. Through these mountains winds the Ishikari river system, feeding a rich, wild environment where the heart of Hokkaido lies. Within these rarified and untouched wilds is a distillery aiming to infuse the flavors of Japan's great north into a single drop.

Inspired by the natural treasures of Hokkaido, Takasu Distillery uses local agricultural produce and herbs to craft its botanical gins. In addition to being Japan's northernmost distillery, the gin made here has been praised for its quality and spirit — both literal and metaphorical.

Small distilleries like Takasu usually have charming quirks, which guests will discover on a brief tour of the facilities. Then, it's time to sample the product with a relaxed tasting session. Sip on premium cocktails while taking in the evocative landscapes just outside. Each drink is meant to reflect Hokkaido's bountiful lands.

But the highlight of your visit will be a workshop where you can pick the herbs and other ingredients that move your soul and use them to craft a one-of-a-kind gin. You'll even be able to harvest ingredients like blueberries, coriander, wheat, and more, which are grown nearby.

PREFECTURE:
Hyogo

ORGANIZER:
Yanagawa



ACCESS INFORMATION
From Kuroi Station: Drive for 7 minutes or walk for 39 minutes.

PRICE
¥5,000

Craft Traditional Japanese Sweets With Tamba's 3 Treasures

Ceramics, local ingredients, and delicious tea come together in a study and savor experience.



Fall in Japan is characterized by earthly treasures, from the rich jewel tones of changing leaves to the smell of seasonal sweets roasting on the streetside. In Tamba, Hyogo Prefecture, chestnuts, black beans, and red adzuki beans are quintessential fall flavors.

During this experience, guests will use two kinds of local rice to make ohagi, sweet rice balls filled with red bean paste and usually covered in sesame or kinako powder. The snack is traditionally served alongside tea prepared in Tamba ware.

Sense the natural sweetness as you knead and crush ingredients into aromatic art pieces, complete with seasonal garnish. Using traditional tools and ingredients, you'll be transported into the world of past generations, deepening your appreciation for nature, producers, and farmers, all of which make Tamba's food culture unique. In addition to a sweets-making workshop and educational talk, guests will use a traditional pot to roast Tamba green tea leaves. This local tea is the perfect cup of hojicha to enjoy with your handmade ohagi.

Embrace the autumn flavors of Hyogo as you engage all five senses in this make-and-learn course, where the specialties of Tamba's delicious natural products are presented in their best light.

2019 WINNERS

GOLD PRIZE



Kamakura Snow Hut Dining Experience with Nagano Cuisine

PREFECTURE: NAGANO

SILVER PRIZE



Cozy Farmstay with Kiritampo Cooking in Odate City

PREFECTURE: AKITA



Market to Table: Tsukiji Outer Market Tour and Cooking Class

PREFECTURE: TOKYO



Japanese Tea Farm Tour and Tasting Set in the Scenic Kyoto Prefecture

PREFECTURE: KYOTO

BRONZE PRIZE



Glamping at Tokachi Shinmura Farm in Hokkaido with BBQ Dinner

PREFECTURE: HOKKAIDO



Hike a Sacred Mountain with Yamabushi Mountain Ascetic & Try Shojin Ryori Cuisine

PREFECTURE: YAMAGATA



Marine Sake Storage Voyage in Kesenuma with Brewery Tour

PREFECTURE: MIYAGI



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Wild Mushroom Hunting and Cooking Class with Foraging Expert in Niigata

PREFECTURE: NIIGATA



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Omicho Market Tour and Cooking Class

PREFECTURE: ISHIKAWA



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Hands-On Matcha Tea Experience in Nishio with Meal and Dessert

PREFECTURE: AICHI



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Farm-to-Table Matsusaka Beef Sukiyaki and Farm Stay

PREFECTURE: MIE



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Overnight Stay at "UDON HOUSE" with Udon Making and Udon Hopping

PREFECTURE: KAGAWA



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Award-Winning Japanese Winery Tour with Gourmet Meal & Wine Pairing

PREFECTURE: MIYAZAKI



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Discovering Dashi, the Basis of Japanese Cuisine, in Makurazaki City

PREFECTURE: KAGOSHIMA



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2020 WINNERS

GOLD PRIZE



Hiroshima-Style Okonomiyaki Cooking Class at Okosta Studio

PREFECTURE: HIROSHIMA



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SILVER PRIZE



Amezaiku (Traditional Japanese Candy) Sculpting Class in Tokyo

PREFECTURE: TOKYO



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Ramen Tasting Tour at 3 Award-Winning Tokyo Ramen Shops

PREFECTURE: TOKYO



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Become a Sake Brewer with Kurabito Stay in Saku, Nagano

PREFECTURE: NAGANO



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2-Day Farmstay in Yamaura Featuring Frozen Tofu, Kanten Jelly, and Traditional Local Cuisine

PREFECTURE: NAGANO



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Make Your Own Tea Blend: Shizuoka Tea Farm Tour at the Base of Mt. Fuji

PREFECTURE: SHIZUOKA



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Swim with Sea Bream: Ago Bay Boat Tour & Cooking Class in Mie Fishing Village

PREFECTURE: MIE



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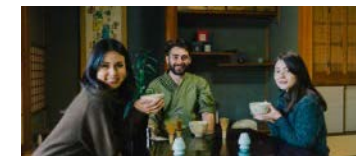


Ama Hut Seafood Dining Experience with Japan's Traditional Female Divers

PREFECTURE: MIE



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Obubu Tea Farm Club Membership

PREFECTURE: KYOTO



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Tajima Beef Tasting Course in the Kamakura Snow Huts of Northern Hyogo

PREFECTURE: HYOGO



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Okinawa Tour: Awamori Cave Expedition with Regional Okinawan Cuisine

PREFECTURE: OKINAWA

BRONZE PRIZE



Professional Japanese Culinary Program in Tsuruoka, a UNESCO Creative City of Gastronomy

PREFECTURE: YAMAGATA



Bounty of Nagara River Tour With Multi-Course Ayu Sweetfish Meal

PREFECTURE: GIFU



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Local Inaka Sushi (Countryside Sushi) Cooking Class in Kochi Prefecture

PREFECTURE: KOCHI



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JURY PRIZE



Mayuko's Japanese Home Cooking Class in Tokyo

PREFECTURE: TOKYO



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2021 WINNERS

GOLD PRIZE



Vegan Japanese Cooking Class: Plant-Based Ramen and Gyoza

PREFECTURE: KANAGAWA



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SILVER PRIZE



Life in the Japanese Countryside: Local Farm-to-Table Meal

PREFECTURE: TOCHIGI



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Tour Maebashi, Gunma's Fermentation City, by Scenic Local Railway

PREFECTURE: GUNMA



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Connecting with Japan's Culture through Udon and Calligraphy

PREFECTURE: TOKYO



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Kawaii and Insta-Worthy Character Bento Class

ONLINE



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A Day in the Life of a Jomon Era Hunter-Gatherer in Niigata

PREFECTURE: NIIGATA



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Traditional Ayu Fishing with Fire on the Maze River

PREFECTURE: GIFU



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Decorative Pressed Sushi Class Along the Historical Nakasendo Trail

PREFECTURE: GIFU



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Workshop and Sampling the Bonito Flakes of Mie Prefecture

PREFECTURE: MIE



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Bounty of the Sea: Culinary Culture of Ine, From Seafood to Sake

PREFECTURE: KYOTO



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Fermentation Cooking and 3-Day Traditional House Stay in Nara

PREFECTURE: NARA



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BRONZE PRIZE



Sustainable Soy: Zero-Waste Cooking Class in Kamakura

PREFECTURE: KANAGAWA



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Miso, Sake, Soy Sauce: Kyoto Fermentation Tour

PREFECTURE: KYOTO

JURY PRIZE



From "Ugly" to Upcycled: Reducing Hokkaido's Food Waste Through Creative Cooking

PREFECTURE: HOKKAIDO



Sake Tasting in Kyoto With Your Own Handmade Wooden Cup

PREFECTURE: KYOTO



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