

The past and present (*Kokon*) resonate together in ten dishes from two master chefs

One chef carrying on traditional cuisine and one chef pursuing new flavors join together
to present ten dishes made with seasonal local ingredients.

Take a moment to relish both past and present Usuki food culture
in the exceptional space of the Inaba Family Villa.

Welcome to USUKI VENUE.



- Food items are subject to change depending on the season and other factors.
- Pairing with local sake or organic tea is available.
- Customers with allergies should contact us in advance.
- Please reserve by 90 days before your visit.
- Inquire by telephone or email for details.



Usuki Tourism Association

100-2 Usuki, Usuki City, Oita Prefecture 875-0041

Phone: 0972-64-7130

Fax: 0972-64-7117

Email: info@usuki-kanko.com



Official website

USUKI VENUE
Premium Inaba Menu Kokon

古今





Traditional technique and spirit passed down.

This collection of traditional cuisine breaks boundaries of time and social standing, with the elite *honzen-ryori* of daimyos as well as flavors of the common people. Beyond taste itself emanates the ethos of the Inaba clan, lords of Usuki, who espoused simplicity and frugality.

Yoshifumi Yamamoto, Director of Kirakuan Japanese Cuisine

Yamamoto returned to his hometown of Usuki in 1999, after graduating from Kyoto Culinary Art College and training in Japanese cuisine at the traditional inn Miyama Sou in Kyoto. He became the fifth-generation director of Kirakuan in 2016. He continues to preserve the restaurant's good reputation while sharing Usuki City's lasting food culture, including *honzen-ryori*.



Fin in clear broth (part of the Usuki Iwai-no-Detatezen celebrating meal)

The addition of cooked tail fin of sea bream lends a sense of formality to this clear broth. This special dish was originally brought out at the end of a *honzen-ryori* meal.



Usuki treasure chest

Appetizers for appreciating the local cuisine. This treasure chest holds seasoned sake, a luxury of daimyos, along with sesame tofu and seafood sashimi covered in soy pulp, foods of commoners.



Fugu sashimi

A local Usuki specialty, prepared with fresh fugu characterized by its thick flesh. Homemade ponzu highlights the unique texture and umami.



Tai tororo

Grated lizardfish flavored with dashi and miso. This dish is a window into the ingenuity of the common people, who called it tai (sea bream) even though it is made with inexpensive lizardfish.



Agar jelly

A traditional Japanese confectionery conceived by the second director of Kirakuan. Made from kelp and coarse glutinous rice flour, this jelly is called "whale" agar jelly as it looks like a whale's belly from the side.

All the work is for the exquisite taste of the vegetables.

Authentic Usuki produce, cultivated organically in nutrient-rich soil. A variety of techniques bring out the naturally exuberant flavor of the vegetables. Seasonal vegetables are the stars of this cuisine.

Yuka Usami, Director of USAMI finefood

Usami studied art in the Crafts Department of Osaka University of Arts, where she met her future husband, the potter Hiroyuki Usami. Brought up in a household where the diet was brown rice and vegetables, she has lived the organic lifestyle since childhood. Her qualifications include vegetable sommelier and food coordinator.



Fruit salad wafer

An appetizer of seasonal Usuki fruit topped with foamy fresh cream, soy sauce, and sesame paste, sandwiched in a wafer made from pesticide-free rice.



Vegetable terrine

A terrine packed with Usuki vegetables. It has a Western-style look and the fresh taste of Japanese-style boiled greens. The handmade sauce draws out the umami of the vegetables.



Spring roll

Fresh vegetables are wrapped and fried for a roasted effect, allowing their natural umami and sweetness to shine.



Chadai sushi

A take on local Usuki cuisine. Three types of sushi made from bright, colorful seasonal vegetables spread over perilla leaves.



Dessert

Dessert capitalizing on the flavors of its ingredients, like sorbet made from Usuki fruits. Served with original-blend coffee from a local cafe.