



Akasaka ASADA-Ryotei experience tour for international guests

Enjoy the hospitality of Akasaka geishas and seasonal Kaga cuisine at the Akasaka ASADA traditional Japanese ryotei

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Experience traditional ryotei culture in the Akasaka geisha district

The Akasaka area is one of Tokyo's six kagai "flower town" geisha districts, joining Shimbashi, Yoshi-cho, Kagurazaka, Asakusa, and Muko-jima. The kagai are the districts featuring venues where guests can enjoy the arts of geisha performers in a traditional tatami mat setting. In Akasaka, traditional ryotei are used for these gatherings where cultural sophisticates come together to socialize.

In this experience, guests will visit the zashiki tatami mat rooms of the Akasaka ASADA ryotei to enjoy performances of song and dance by Akasaka geisha. Participants will learn to play traditional ozashiki-asobi games and be treated to a sumptuous Japanese meal. This is an experience of the unique aesthetic breathing within the traditional culture of Japan.

The arts of the Akasaka geisha and ozashiki-asobi games

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The geisha performance unfolds in the tatami mat rooms of the ryotei. Geisha known as jikata play musical instruments and sing as an accompaniment to the dancing of geisha known as tachikata, elevating the dining experience of the gathered guests. The geisha engage guests in ozashiki-asobi games played with simple tools and easily remembered rules.

Tosenkyo fan-tossing is one of these traditional Japanese games. A sensu folding paper fan is thrown towards a target galled a cho (butterfly) placed on top of a box known as the makura (pillow). The position in which the fan lands determines the number of points won on each toss, and the number of points earned decides the winner.





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Enjoy seasonal kaiseki cuisine at a traditional ryotei

Kaiseki-ryori is a Japanese meal featuring dishes presented in succession in a style similar to a Western course meal. A first and second appetizer are followed by soup, sashimi, a main dish, broiled dish, a stewed dish, rice, jellied sweets, and dessert. Kaiseki is written two ways in Chinese characters, each with a different style and order of dishes. One style of kaiseki, written in characters suggesting a gathering, is a cuisine to be eaten while enjoying alcohol. The other type of kaiseki, written in characters originating from Zen traditions, is a cuisine enjoyed with tea. The roots of both types of kaiseki can be found in Japan's traditional honzen ryori cuisine passed down from ancient

times. The Akasaka ASADA ryotei serves Kaga cuisine, rooted in the culinary traditions of Kanazawa in Ishikawa Prefecture. Kaga cuisine is characterized by its nuanced depth of flavor, prepared using the bountiful ingredients from land and sea found in Kanazawa and the surrounding Hokuriku region. ASADA prepares menus featuring seasonal ingredients including seafood such as crab and nodoguro blackthroat seaperch, freshwater fish such as ayu sweetfish and gori sculpin, and seasonal Kaga vegetables. While a distinctly local style, Kaga cuisine features an abundance of preparation techniques, bringing together traditions from varying cuisines of Eastern and Western Japan. Kaga cuisine is also known for the sophisticated vibrance of its presentation style.

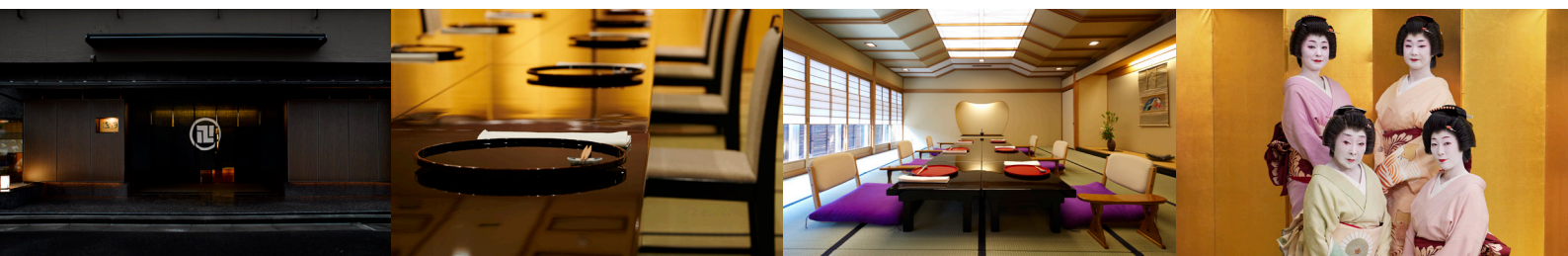


About the Akasaka ASADA ryotei

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ASADAYA was founded in 1659 by Ihei Asadaya, a procurer licensed under the authority of Tsunanori Maeda, the fifth of the Kaga rulers. This was the beginning of the ASADAYA Edo-Sando, a courier service running three times per month between Kanazawa and Edo. Passing down this warrant from generation to generation, ASADAYA continued in this role for the following two centuries. In 1867, one year before the Meiji Restoration, Shouhei Asada returned the trading warrant to the Kaga authorities. Based on the experience gained over long

years' leading the Kaga fiefdom courier service, he opened the ASADAYA inn in Jukken-machi, Kanazawa. In 1971, Katsuji Asada, the generational master of the day, opened Akasaka ASADA, followed by the opening of an Aoyama location in 1993, and another in Nagoya in 2004. Today the ASADA family is proud to have restaurants in Otemachi and Nihonbashi, as well as BAR MATSU NIHONBASHI, all opened in 2018, and BAR MATSU AKASAKA, opened in 2023. We welcome guests with our Kaga cuisine and unique ryotei-style seasonal decorations.



Please contact us for reservations
and pricing and scheduling enquiries.

Akasaka ASADA

TEL 03-3585-6606

Email Akasaka.asada@asadayaihei.co.jp

ASADA

