

Learning about the Traditional Food Culture of Kyoto

Capacity: 30



Kyoto cuisine

The traditional spirit and wisdom long embraced by the Japanese people is reflected in Japanese cuisine. Traditional food culture is very much alive in Kyoto, ranging from sophisticated restaurant cuisine with its long history, cooked with the seasonal blessings of nature, to *obanzai*, Kyoto-style home-cooked meals made using fresh vegetables grown in local farms and home gardens, or foraged from the mountainside. Try some of Kyoto's most delicious sweet treats, then feast your eyes the sights, sounds and smells of the liveliest of Kyoto's food markets, Nishiki.

Itinerary

*The itinerary is subject to change without notice.

8:45	Meet at Rakutabi Kyomachiya
9:00–11:00	Rakutabi Kyomachiya (Exploring a Kyoto-style townhouse specially opened for viewing and listening to a lecture on the food culture of Kyoto while eating traditional Japanese sweets) ...Walk....
11:05 –12:00	Nishiki Market (Kitchen of Kyoto)
12:00	Tour ends at Nishiki Market

Note: When entering the townhouse, make sure to wear socks.

Rakutabi Kyomachiya: This is a traditional Kyoto-style townhouse built in 1932. As a representative modern Kyoto-style townhouse, this building, together with the storehouse at the back of the premises, is designated as a Registered Tangible Cultural Property by the Government of Japan, and as a Structure of Landscape Importance by the Kyoto Municipal Government. In this tour, we will listen to a lecture on the food culture of Kyoto and then look around the Kyoto-style townhouse, which will be opened for viewing especially for us.

Nishiki Market: Kyoto's celebrated covered market stretches out along a lengthy shopping arcade that runs along Nishiki-koji Street, in the center of Kyoto, between Teramachi-dori and Takakura-dori Streets. Some of Kyoto's oldest food shops and specialty stores can be found here. The market mainly sells edible items, such as fish, Kyoto vegetables and other perishables, as well as processed foods such as dry goods, pickles and *obanzai* (the word in Kyoto dialect meaning 'home-cooked meals'). The market handles almost all the ingredients available in Kyoto. On this tour, we will walk through Nishiki Market and immerse ourselves in its lively atmosphere. You will be sure to try a sample or two!



Rakutabi Kyomachiya



Nishiki Market