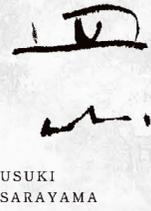




Kimiyo Yamada
Proprietor of
Ryotei Yamadaya



Hiroyuki Usami
Director of
Usuki Sarayama

Two Restaurants Offering *Bishun*

Two famous restaurants representative of Usuki's food culture,
Ryotei Yamadaya and Usuki Sarayama,
gave careful consideration to capturing Usuki's beautiful seasons.

Bishun 美旬

Typical Usuki Ingredients and Drinks Made with *Bishun*



Usuki fugu



Usuki kabosu
citrus



Shiitake mushrooms



Honmamon agricultural
products (vegetables)



Abalone



Organic tea



Usuki local sake



Ajimu wine

- Food items are subject to change depending on the season and other factors.
- Pairing with local sake, Ajimu wine, 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 VENUE Premium Menu

The Seven Tenets of *Bishun*

1. Allow guests to experience Usuki's beautiful seasons.
2. Offer delicious flavor, health, and happiness.
3. Display a full array of Usuki's traditional techniques.
4. Make use of ingredients closely tied to the land.
5. Embrace seasonal produce brimming with vitality.
6. Expand appeal with alcohol and tea pairings.
7. Celebrate harmony with tableware.



Usuki Tourism Association

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Official website



Usuki tofu pudding by Usuki Sarayama

Tofu pudding, douhua, originally a dessert from Taiwan, has been reimagined as part of the meal using Honmamon agricultural products, organic vegetables grown in Usuki. The dish is made with 100% Usuki-produced soybeans, achieving a velvety texture and rich flavor.



Ocean treasure chest by Yamadaya

This original selection of “treasures” from Yamadaya thoroughly expresses the ingenuity of both the restaurant’s previous director, who valued the food’s compatibility with alcohol, and the current head chef. It features fugu skin in vinegared miso dressing, log-grown shiitake mushrooms with minced fugu on their underside, and pressed fugu sushi, as well as simmered abalone and white coffee pudding. This is the ultimate appetizer, overflowing with the uniqueness of Usuki gastronomy.



Rustic vegetables by Usuki Sarayama

This side dish presents a selection of 18 fresh, local, organic vegetables that are in season, prepared in a way that brings out the flavor of each. The vegetables change according to the weather and time period, so guests can taste seasonal produce only available in that moment.



Seasonal potage by Usuki Sarayama

A thick potage of seasonal, organic vegetables (pumpkin, carrots, and onions) stewed slowly with nothing but salt to accentuate their umami, topped with terrine. The dish has a different look for each season, allowing guests to savor the changing colors of nature throughout the year.



Fugu sashimi by Yamadaya

Usuki fugu is remarkable for the preparation of fresh tiger pufferfish that allows for thick slices. Guests will love this chewy fugu, exclusive to Usuki, prepared with Yamadaya’s special ponzu and kabosu citrus salt.



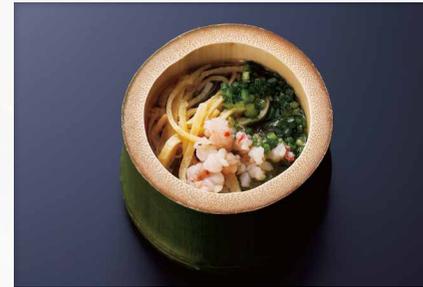
Deep-fried fugu by Yamadaya

Yamadaya’s previous director was also extremely fastidious about the restaurant’s deep-fried fugu. The tempura-like, crispy texture of this dish is wildly popular among fugu connoisseurs throughout Japan.



Organic roast beef by Usuki Sarayama

Made with beef from Houbokusha (Higashiyama, Beppu City), a circular livestock farm that encapsulates the dignity of the time when the cattle were alive. This beef is a safe ingredient from cows raised eating natural grass. It is garnished with organic red daikon radish.



Eggplant somen by Yamadaya

Eggplant is at the height of its flavor beginning in September. This refreshing dish features Usuki-harvested eggplant prepared in the style of somen noodles and topped with Kuruma prawn from Oita Prefecture. This invigorating course served in a bamboo bowl will make guests forget the lingering heat and assure them of the coming autumn.



Fugu with crispy rice in thick sauce by Yamadaya

Yamadaya has adapted this crispy rice dish, with its roots in Sichuan, China, to Japanese cuisine. A thick sauce made with collagen-rich fugu skin heightens the texture and savoriness of the crispy rice.



Seasonal dessert by Usuki Sarayama

This tart is made with a lavish abundance of perfectly ripe figs. The natural sweetness of juicy pulp sings with the aromatic crust and silky cream, striking a resounding harmony. Enjoy the flavor of distinctive seasonal fruit with high-quality black tea from ancient Chinese trees as a trailing note to your meal.