

山本 千代 (Chiyo Yamamoto)



Profile

The 4th generation proprietress of the “Japanese Traditional Restaurant Kirakuan.” While working as the proprietress of a long-established restaurant, she also actively holds lectures on Usuki's cuisine, and continues to disseminate the gastronomic culture of Usuki and the merits of traditional Japanese restaurants.

■What we value:

- Seasonality, nature, and customers' excitement
- The atmosphere flowing slowly in the restaurant

■What you can learn and do:

- An extraordinary space, witness all kinds of Japanese culture (not just food culture) in a pure Japanese restaurant

■Sights to see and flavors to savor:

- Stone Buddha village (not only Buddha, but also the surrounding village forest and spiritual spots), surrounding mountains (mountain cherry blossoms in spring) · Ria coast · The taste of the food itself, the taste of the season · Various soft-serve ice cream from Haccho-Oji (miso, soy sauce, etc.)

■My “SDGs×#〇〇”

- # Protecting the mountains and sea fishes of Usuki

Making Usuki's Food Culture More Accessible and Casual

Honzen cuisine is a special meal originally served at ceremonial occasions held by feudal lords. Kirakuan is the only restaurant where the 2nd generation owner was allowed to learn and pass on the Honzen cuisine from the Hirose family (the chefs of the Inaba clan). The cooking method and seasoning remain the same as they were at that time, conveying the food culture of the Inaba domain to the present day.

“We used to serve Honzen cuisine at wedding receptions about 60 years ago. Nowadays, there are no orders for Honzen cuisine at ceremonial occasions. Instead, people today enjoy it in order to experience traditional cuisine,” said Ms. Chiyo Yamamoto, the proprietress. The scenery where people gather changes with the times. However, the inherited cuisine and its manners must be preserved. Yamamoto holds events such as Jazz listening parties in the large hall and serves Honzen cuisine at those events. “We don't use the large hall every day, and if we're the host, we can decide the dishes freely,” she laughed lightly, but her desire as a proprietress to introduce people to Honzen cuisine in an informal setting seems evident in her thoughts.

Of course, Kirakuan offers pufferfish and Kaiseki cuisine (a traditional Japanese course meal), but the Honzen cuisine that uses abundant mountain and sea delicacies is a unique pleasure of this restaurant. Creating new flavors is difficult, but preserving historic flavors is even more difficult. However, the 4th generation proprietress welcomes guests with joy and pleasure without mentioning such difficulties.



A building built in the first year of Taisho (1912). Many trees adorn the surroundings.



A beautiful garden is visible from the elegant interior.



This is the Honzen cuisine. There are many visually appealing treats.

Japanese Traditional Restaurant Kirakuan

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