

山田 喜美代 (Kimiyo Yamada)



Profile

The 3rd generation proprietress of “Ryotei Yamadaya.” Born in Tsukumi city. She worked at a bank in Usuki City, but after marrying her husband, she started helping out at the restaurant. She has been a gentle and friendly face of Yamadaya and has entertained many people.

- What we value:
 - The importance of connecting with people we meet
- What you can learn and do:
 - Usuki’s history and culture
- Sights to see and flavors to savor
 - Usuki Castle Ruins (spring cherry blossoms)
 - Local cuisine
- My “SDGs×#〇〇”
 - # Cherish human connections

From Hometown to Tokyo The Thoughts Put into the Words “Usuki pufferfish”

“When I got married, the restaurant was mainly used for weddings. At that time, there were many big banquets divided into two parts, day and night, and it was lively,” says Ms. Kimiyo Yamada, the 3rd generation proprietress of Ryotei Yamadaya nostalgically. In addition to weddings, the restaurant was once widely used for ceremonial occasions. Although it is often thought of as a high-class restaurant with a high threshold, it actually has a very close presence as a place where people gather at the turning points of their lives. Today, it has restaurants in Oita City and Tokyo, and has been awarded three stars in the Michelin Guide Tokyo for nine consecutive years, but its feelings for the local area have not changed at all since the old days.

“When I was young, I was desperate to remember the faces and names of my customers. I remembered their full names by looking at their business cards. I’ve become forgetful lately,” she says with a smile. But the proprietress’s personality and attention to detail enhance the taste of the food and fill the hearts of many customers with happiness.

In restaurants outside Usuki, the name of the restaurant includes the words “Usuki pufferfish.” This is because she wants people in Tokyo to know about Usuki. “It might be easier for people in Tokyo to understand ‘Oita,’ but that would change the meaning,” she says with another smile. Her gentle words and soft smile are woven with her deep feelings for her hometown.



You can enjoy the cuisine in a comfortable and serene private room.



The taste of homemade ‘Ponzusauce’ is also a specialty of the store and can be purchased.



A ‘Pufferfish course’ where you can fully enjoy the deliciousness of pufferfish.