

Culinary Japan: From Yamaguchi to Kyoto

A 7-DAY GOURMET JOURNEY THROUGH REGIONAL FLAVORS, ARTISAN TRADITIONS, AND REFINED HOSPITALITY

Sample fugu (blowfish) and artisan sake in coastal Yamaguchi

Visit an oyster farm in Hiroshima with fresh dockside tasting

Visit a miso brewery or vinegar artisan in Kurashiki



This seven-day culinary journey traces a gourmet path from the tranquil coasts of Yamaguchi to the refined dining culture of Kyoto. Along the way, guests enjoy curated food experiences that celebrate Japan's regional ingredients, centuries-old techniques, and artistic presentation. From tasting freshly harvested oysters in Hiroshima to savoring wagyu in Kobe and dining on temple cuisine in Kyoto, each stop offers deeper connection to place and tradition through flavor. Blending hands-on encounters, expert-guided tastings, and refined accommodations, this itinerary is designed for travelers who value authenticity, indulgence, and immersive cultural exploration.

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Day 1 – Arrival in Yamaguchi: Flavors of the West

Morning

Arrive in Yamaguchi or Hagi. Your private guide will meet you and escort you to a tranquil ryokan or inn near the coast.

Afternoon

Enjoy a slow introduction to western Japan's culinary heritage with a seasonal seafood kaiseki featuring fugu, local white fish, and a curated flight of sake. If time allows, visit a nearby sake shop or preserved samurai neighborhood.

Hagi Honjin or boutique ryokan in Yamaguchi

Day 2 – Hiroshima: Oysters, Okonomiyaki & Island Sweets

Morning

Travel to Hiroshima. Visit an oyster farm for a private tasting and tour, followed by a guided street food walk and traditional okonomiyaki lunch in the city center.

Afternoon:

Take a short ferry to Miyajima Island, where you can explore Itsukushima Shrine and sample momiji manju (maple-leaf sweets). Dine at a local izakaya or waterfront restaurant.



Ryokan Kurashiki or Ivy Square Hotel

Day 3 – Kurashiki: Craft & Fermentation Culture

Morning

Transfer to Kurashiki. Visit the charming Bikan Historical Quarter, home to preserved canals, merchant houses, and family-run craft stores.

Afternoon

Tour a local miso or vinegar brewery, then enjoy a traditional dinner in a private room at a machiya-style restaurant focused on fermentation-forward cuisine.



**Overnight: Ryokan Kurashiki
or Ivy Square Hotel**



Day 4 – Kobe: Wagyu Craftsmanship & Sake Traditions

Morning

Arrive in Kobe. Visit a local butcher for a guided wagyu education session, followed by a multi-course wagyu tasting lunch at a teppanyaki counter.

Afternoon

Optional visit to the Nada sake district for a tour and pairing session. Enjoy a modern fusion dinner at a harbor-view restaurant.

Overnight: Hotel La Suite Kobe Harborland or Oriental Hotel Kobe

Day 5 – Kyoto: Markets & Monastic Cuisine

Morning

Arrive in Kyoto and take a guided walk through Nishiki Market, sampling pickles, tofu, sweets, and handmade ingredients. Visit a local knife or pottery shop.

Afternoon:

Visit a Zen temple for a peaceful shōjin ryōri lunch and optional tea ceremony. Evening free to explore Gion or dine casually with your guide's recommendation.



Overnight: Sowaka, Hoshinoya Kyoto, or Kyoto luxury inn

Day 6 – Kyoto: Kaiseki & Seasonal Mastery



Morning

Take part in a traditional wagashi sweets-making workshop or visit a family-owned tea estate for a tasting session and pairing with Japanese confections.

Afternoon

Your journey culminates with a private kaiseki dinner — a seasonal multi-course meal prepared by a master chef, served in a historic Kyoto townhouse.

Sowaka, Hoshinoya Kyoto, or Kyoto luxury inn

Day 7 – Departure

Morning

After breakfast, your private driver will escort you to Kyoto Station or Kansai Airport.

Afternoon:

Optional: Visit a culinary specialty shop (sake, ceramics, knives) for last-minute souvenirs before departure.

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