

FOOD & WINE

Culinary Journey to Japan

HOSTED BY
David Bouley



An Elite, Insider's Look into the Culture and Cuisine of Japan

Next spring, James Beard Award–winning chef David Bouley, a *FOOD & WINE* 1989 Best New Chef, will join *FOOD & WINE* and an exclusive group of travelers on an unparalleled culinary tour of Japan, one of the most culturally rich nations in the world.

Each day a new adventure will unfold. Chef Bouley will accompany guests as they explore the cities of Tokyo, Kyoto and Nagano as culinary insiders. Together they'll visit some of the nation's best-known landmarks, as well as under-the-radar attractions. Highlights of the trip will include an early morning outing to Japan's legendary fish market, a private cooking class co-hosted by a Japanese chef and chef Bouley and a farewell dinner in the historic Geisha district.

Tours of a wasabi farm, sake brewery and other foodie-centric exploits will be balanced by outings to some of the country's cultural centerpoints, including upscale shopping districts, art museums and an ultra-traditional Japanese inn. With insights and access that only chef Bouley and *FOOD & WINE* can offer, this singular tour promises first-class exposure to everything Japan has to offer.

Join critically acclaimed chef David Bouley and *FOOD & WINE* for a once-in-a-lifetime culinary adventure in some of Japan's most beloved cities.

CHEF DAVID BOULEY

David Bouley studied at the Sorbonne before honing his skills at some of the most prestigious restaurants in Europe and New York City. He's currently at the helm of his namesake Bouley restaurant, as well as Brushstroke, a joint venture between chef Bouley and the ECOLE TSUJI Tokyo, Japan's top culinary school. Both restaurants have been awarded Michelin stars.



Tour cost \$ 12,650 per person,
based on double occupancy

Single Supplement \$2,475

Minimum 10 with 30 person maximum

For more information or to register,
call 800-642-2742 or visit
[www.AsiaTranspacific.com/
FoodandWineTourJapan](http://www.AsiaTranspacific.com/FoodandWineTourJapan)

FOOD & WINE



Japan. Endless Discovery.



AsiaTranspacificJourneys



Monday, March 4 - Travel to Japan

Tuesday, March 5 - Tokyo

Arrive Tokyo Narita International Airport. Welcome to Japan!

You will be transferred to our hotel in the Shinjuku District of Tokyo. Shinjuku is the Tokyo of your imagination - big buildings, flashing lights, crowds of business people, neon signage and busy streets.

The lovely and famous Park Hyatt occupies the top fourteen floors of Shinjuku Park Tower. Spacious guest rooms enjoy breathtaking views of the city and Yoyogi Park. Understated modern decor features subtle hues of green marble and granite, original pieces of art and rare Hokkaido water elm paneling. Settle in and enjoy a relaxing evening.

Overnight at Park Hyatt Tokyo

Wednesday, March 6 - Tokyo

Very early this morning, we will meet our Japanese guide, as we explore the nearby Tsukiji Fish Market. Tsukiji Market is Asia's largest and busiest wholesale fish market. The frenzy and peak of activity is the Tuna Auction which begins at 5:30 and lasts about an hour.



After viewing the inner market, walk through the interesting outer market, where a fascinating variety of vegetables, ceramics, kitchen supplies and the freshest sushi are sold. Enjoy a sushi brunch at the market, the classic way to end a tour of Tsukiji.

After brunch, explore nearby Ginza, Tokyo's famous upscale shopping district. A highlight in

Ginza is the Sony Showroom, a seven-floor architectural wonder displaying tomorrow's living room technology today.

The afternoon is spent at ECOLE TSUJI Tokyo, Japan's top culinary school. Our Japanese chef and cooking instructor will teach us how to prepare typical Japanese dishes and answer questions about traditional cuisine. Our local master, along with guidance from our celebrity chef, David Bouley, will go in-depth on cooking and presenting Japanese cuisine.

Established around four major ingredients (rice, fish, soy, and noodles), Japanese cuisine is some of the world's most refined and beautiful. We'll learn how to prepare traditional dishes like tempura, miso soup and several different types of rice preparation.

The evening is free to dine together at a restaurant recommended by our celebrity chef or at one of the fabulous options in the hotel.

Overnight at Park Hyatt Tokyo (B, L, D)

Thursday, March 7 - Tokyo

This morning, we will explore Harajuku and stroll through the lovely wooded grounds of Meiji Shrine, a perfect example of pure Shinto architecture with its huge *torii* gates at the entrance.

Tragically, like so many other cultural monuments, the shrine was destroyed in WWII bombing raids. However, unlike many other shrines, its reconstruction, completed in 1958, is authentic. Inside the shrine, attend a special performance of the sacred Kagura dance, which has been specifically arranged for us in the inner chamber. Adjacent to the Meiji Shrine is Yoyogi Park, perfect for a short walk afterwards.

Following our morning visit to Meiji Shrine, we'll travel to Asakusa to visit Sensoji Temple and its adjacent shopping street, Nakamise. A mecca for travelers and entertainers since the 1600s, this area remains vibrant and charming.

We will lunch at the Tokyo-style nouvelle chinoise restaurant. This



is a favorite restaurant of David's, and the owners are personal friends, so we are certain to have a delightful lunch.

This evening, we'll savor a Kyoto Style kaiseki dinner at Kikunoi Akasaka. Later in the trip, we'll stay at a traditional Japanese-style *ryokan* (or inn) for a similar experience. This will provide us an opportunity to compare two very unique experiences. Kaiseki is a culinary art form that balances the taste, texture, appearance, and colors of food. This authentic, multi-course Japanese dinner uses only fresh seasonal ingredients and these ingredients are prepared in ways that aim to enhance their flavor.

Overnight at Park Hyatt Tokyo (B, L, D)

Friday, March 8 - Matsumoto

This morning, we'll take the bullet train to Matsumoto in Nagano.

Nagano Prefecture is situated in the center of Japan. Known as the "Roof of Japan," it is home to the Northern, Central and Southern Japan Alps. Nagano was center stage as the host for the 1998 Winter Olympics. It is a treasure-trove of nature, history, culture and cuisine. Matsumoto is a quaint town that will be our home for the next two nights as we enjoy the Japanese Alps, a departure from the hustle and bustle of Tokyo.

This afternoon, we'll drive through the beautiful Japanese Alps to arrive at our destination, Dai-o Wasabi Nojo wasabi farm. Each year, approximately 130 tons of wasabi are grown in flooded fields here. We'll take a tour of the area and learn about all the various culinary delights that can be created with wasabi, from the commonly used condiment with sushi to beer and even ice cream. Feast on the famous soba noodles of the area for dinner, learning how they are made by an expert before we dine.

Overnight at Hotel Buena Vista (B, L, D)

Saturday, March 9 - Matsumoto

We'll venture to the small town of Obuse today. Obuse's claim to fame is the famous painter Katsushika Hokusai spent his senior years there. Hokusai's most recognized work is the Wave off the Coast at Kanagawa. First, we'll head to Gansho-in Temple and lay on tatami mats to take in the huge painted ceiling completed in 1848 by Hokusai at the age of 89. We'll then visit the Hokusai Museum, devoted to the artist's work.



Afterwards, we explore the Masuichi-Ichimura Sake Brewery, which was founded in 1755. In 1994, American Sarah Marie Cummings, nicknamed "Typhoon Girl," made Obuse her home and has been instrumental in reviving craft skills, preserving ancient buildings, and forming beautification committees in

Obuse. Pending her availability, Sarah will join our group as we tour about the facility learning about the sake brewing process and the numerous varieties.

Returning late in the afternoon, we'll have dinner on our own at a local restaurant with the opportunity to try regional delicacies. Traditional vegetarian dishes will also be available.

Overnight at Hotel Buena Vista (B, L)

Sunday, March 10 - Kyoto

This morning, we take a bullet train to Kyoto and the world-famous Japanese-style inn, Tawaraya Ryokan. This truly sublime, 400-year-old ryokan is Kyoto's oldest and most famous traditional inn, with a guest book that reads like a "Who's Who" of visitors to Kyoto. Classic Zen design elements, ikebana flower arrangements, antique chests and traditional paper lanterns comprise an exquisite scene of old Japan.

Settle in, don a *yukata* (traditional robe used for lounging) and enjoy a beautifully presented dinner together in one of the ryokan's private rooms. Both Kaiseki (Japanese haute cuisine) and Shabu Shabu (the Japanese variation of a hot-pot) will be prepared for our group. After dinner, enjoy a relaxing soak in the *ofuro* (hot bath) or wander the traditional Gion Neighborhood of Kyoto where our inn resides.

Overnight at Tawaraya Ryokan (Japanese Rooms) (B, L, D)



Monday, March 11

Enjoy a traditional Japanese breakfast at our ryokan. Afterwards, we'll venture out to the Nishiki Food Market in the company of the house chef at the ryokan (subject to his availability).

Nishiki is the largest traditional food market in Kyoto. It has over 135 shops crammed into a narrow alley way that is about two blocks long, and sells everything from fish, Kyoto vegetables and seaweed to tea sweets, tofu and tempura. The chef from the ryokan will actually be purchasing ingredients to be used in



dinners at the inn this evening, which adds to the experience and education.

Bid adieu to the chef and continue to Fushimi Inari Shrine, made famous as a filming site in the critically acclaimed *Memoirs of a Geisha*. The pathway is covered by more than 3,000 Torii gates, the path covers nearly two miles up a hillside to the main shrine.

After hiking up Fushimi Inari, we will have worked up a good appetite for lunch at a local restaurant, Tempura Yoshikawa. After lunch we partake in an intimate tea ceremony performed by a traditional tea master. Called cha-no-yu or *sado*, the ceremony is the proper Japanese way of drinking tea in accordance with set rules of etiquette.

We'll then head to our hotel. The Kyoto Okura Hotel is located in the center of Kyoto, close to the business district and the shopping area of Shijo-Kawaramachi. With a decor reminiscent of the 1920s, this hotel combines a calming atmosphere with an unbeatable location. The evening will be at leisure.

Overnight at the Kyoto Okura Hotel (B, L)

Tuesday, March 12

Today we explore Kyoto further. We'll learn how to make Japanese sweets known as *wagashi* at the local pastry shop Kyoto Suetomi, from well-known master confectioner Shoji Yamaguchi. After the demonstration and some hands-on experience, taste your creations along with some lovely green tea.

Continue to the Kiyomizu Temple. This is the Buddhist temple of "pure water," founded in the eighth century. It is one of Kyoto's oldest and most revered temples. Perched high in the eastern hills, it affords panoramic views of Kyoto from its lofty terrace.

Lunch options will abound, following our visit to Kiyomizu. The adjacent stone paths contain a wide variety of cuisine from which to choose. We will also visit a shiitake mushroom farm, Minami-

Yamashiro-mura to learn about the cultivation of this delicious and healthy fungi, widely used in Japanese cuisine.

Our farewell dinner this evening will be at Yata, an intimately small and atmospheric venue in the old Geisha district. Dinner will be accompanied by both a traditionally dressed geisha and her younger apprentice, called a maiko. They will both perform to the sounds of a *jikata* (a traditional string instrument). This is a form of entertainment generally reserved for the most influential and important of Japanese society.

Overnight at the Kyoto Okura Hotel (B, D)

Wednesday, March 13

The morning will be free at leisure in Kyoto. Midday, transfer to the Osaka Kansai International Airport. (B)

Travel home safely.

Thank you for traveling with David Bouley, *FOOD & WINE* Magazine and Asia Transpacific Journeys



FOOD & WINE Culinary Journey to Japan

arranged by Asia Transpacific Journeys

READ VERY CAREFULLY

PAYMENT OF DEPOSIT INDICATES AGREEMENT TO THE FOLLOWING TERMS & CONDITIONS; AND AGREEMENT TO COMPLETE, SIGN AND RETURN OUR APPLICATION, WAIVER AND RELEASE OF LIABILITY, WHICH MUST BE SUBMITTED TO COMPLETE THE SIGN UP PROCESS

TERMS & CONDITIONS

ELIGIBILITY You must be 18 years old (except for minors accompanied by a parent or designated responsible adult) and in acceptable health to travel on one of our tours. Acceptance of your booking is subject to our review of your application. We retain the right to request medical clearance or any other information or to refuse any applicant for any tour at any time for any reason WHATSOEVER, AT OUR SOLE DISCRETION.

INCLUSIONS/EXCLUSIONS Inclusions and exclusions for custom travel are detailed in your individual itinerary and for ATJ scheduled group trips in the group itinerary.

RESERVATIONS To book your trip, a deposit of \$1,000 per person is required.

PAYMENT TERMS We accept Visa, MasterCard, American Express or personal check. We require a signed credit card authorization form for each credit card payment processed by Asia Transpacific Journeys (ATJ). You can also make payments online at www.AsiaTranspacific.com/Payment

AIRFARE All airfare is subject to change until ticketed. Tickets will be issued upon receipt of your full payment. Any airfare issued by ATJ, when not part of land arrangements, is due upon confirmation. If your itinerary includes airline tickets issued by ATJ you are required to provide us with your full name (first, middle and last name), gender and birth date, exactly as it appears on your passport. Failure to provide us with the correct information may result in significant airline penalties and increased fares. In addition, ATJ will administer a \$75 per person surcharge for any changes made after airline tickets have been booked.

LAND ARRANGEMENTS All trips are quoted on a package basis. We cannot provide detailed cost breakdowns.

FOR ALL CUSTOM EXTENSIONS Custom land arrangements require a 50% payment, minus your deposit, upon confirmation to maintain your reservations. Final balance is due 33 days prior to departure.

FOR ALL SCHEDULED SMALL GROUP TRIPS Small Group Trips require a 100% payment, minus your deposit, 33 days prior to departure. Group land arrangements are subject to a single supplement. A single supplement must be paid under the following conditions: 1. If single accommodations are requested, (once requested, single supplement changes are not allowed without prior approval, or penalties may apply) or: 2. If we cannot match you with a same gender roommate, or: 3. If you reject your roommate either before or during the trip (a room of your own is not guaranteed in this instance, and is subject to availability). We retain the right to add staff members and/or invited guests to any of our group departures regardless of the stated group-size limitation.

CANCELLATIONS & REFUNDS We cannot vary from our stated refund policy regardless of your situation. For this reason, we recommend that you buy travel insurance immediately upon booking your land arrangements and/or air tickets—see Travel Insurance for more information. Correspondence about land or air cancellation must be sent via email, mail or fax. If less than ten individuals book the Food & Wine Culinary Journey to Japan by January 31, 2013, the tour will be cancelled and refunds will be issued subject to the cancellation policy in these terms and conditions.

AIRFARE We cannot assume financial responsibility for any air ticket change or cancellation fees for any reason. When arranging air tickets on your own, we strongly recommend against the purchase of non-changeable and/or non-refundable air tickets.

LAND ARRANGEMENTS AND ALL OTHER CHARGES

For all Custom Journeys:

- From time of confirmation until 33 days before departure – cancellation fee is limited to your deposit or 25% of all land cost, whichever is greater.*
- Less than 32 days prior to departure – 100% of land arrangements is nonrefundable.

*There may be circumstances where non-refundable full payments or deposits have been made on your behalf for airfare, ship or other charters, hotel or other custom arrangements that will supersede the above policies.

FOR ALL SCHEDULED SMALL GROUP TRIPS

- From time of confirmation until 33 days before departure – if postponing, 100% of your deposit may be transferred to another ATJ Small Group Trip if re-booked within 12 months. If canceling, the cancellation fee is \$500, and the balance of your deposit is refunded.
- Less than 32 days prior to departure – 100% of land arrangements paid for ATJ scheduled Small Group Trips is non-refundable.

We retain the right to cancel any tour prior to departure. In such case, full refund of all monies paid toward land cost constitutes full settlement. We are not responsible for additional expenses incurred by trip members in preparation for the trip (i.e., air ticket changes and fees, visa fees, equipment, medical expenses, etc) if your trip is canceled or re-scheduled for any reason. We strongly advise against the purchase of non-changeable and/or non-refundable air tickets.

TRAVEL INSURANCE

Your trip cost includes the following types of insurance:

- \$200,000 for emergency medical evacuation expenses, including repatriation of remains.
- \$5,000 for emergency medical care due to accident/sickness. ATJ does not provide trip cancellation, interruption, air ticket cancellation, lost baggage and supplemental medical insurance. We highly recommend considering these additional coverages. To receive maximum benefits, including a pre-existing condition waiver, your premium must be received by many insurance companies within 15 days from the date of your trip deposit. Upon booking your trip we will send you information on travel insurance. Additionally, check with your personal health insurance provider to make sure your policy covers you in all countries where you will be traveling.

Updated October 12, 2012

