



A Journey Through Vessels: Karatsu Ware at Kentaro Kiln and an Exclusive Meal at Sushi Esaki



- Guided by skilled artisans, create an original piece of Karatsu ware to use during dinner in the evening.
- Indulge in Sushi Esaki's exclusive omakase course, beautifully presented in your handmade vessel.
- Experience the Japanese philosophy, "beauty in utility," exploring the relationship between food and ceramics with all five senses.
- This is an intimate and private program designed for two to six guests who seek exclusivity.

At Kentaro Kiln in Karatsu, design a one-of-a-kind Karatsu ware piece and learn how to fire it under the guidance of skilled artisans. This personalized vessel then serves as the setting for an exclusive omakase meal at the renowned Sushi Esaki restaurant.

Through harmony in ceramics and cuisine, participants can experience the Japanese philosophy, "beauty in utility," with all five senses. This unique program offers a luxurious experience that intertwines traditional craftsmanship and gastronomy, providing an unforgettable moment that is exclusively Karatsu.



Length
~10.5 hours



Area
Karatsu, Saga



Group Size
2-6 people
1 person can participate
for the price of 2



Season
Year-round
Excluding Sunday



Price/Person
100,000~ JPY
For a group of 2,
interpreter fee included



Select Your Vessel and Savor Its Beauty: A Sensory Journey into Antique Karatsu and Kaiseki



- Typically reserved for display or viewing only, enjoy rare access to antique Karatsu ware and discover its value firsthand.
- Interact with the head chef as you learn how to plate a seasonal kaiseki course, and connect deeper with the cuisine and ceramics.
- Enjoy complete, private use of the ryokan, which serves as a serene and luxurious space ideal for VIPs and executives.
- Learn the heritage and stories behind Karatsu ware through this intellectual, sensory experience.

Enjoy an exclusive stay at Matsunoi Ryokan, a prestigious inn reserved entirely for one group each evening. This special experience invites guests to learn the history and aesthetics of rare, antique Karatsu ware, then plate a bespoke kaiseki meal under the guidance of the head chef.

This is an exceptional program that transforms “objects to admire” into “vessels to savor,” showcasing cuisine and ceramics that resonate in harmony.



Length
2 hours



Area
Karatsu, Saga



Group Size
2-5 people
1 person can participate
for the price of 2



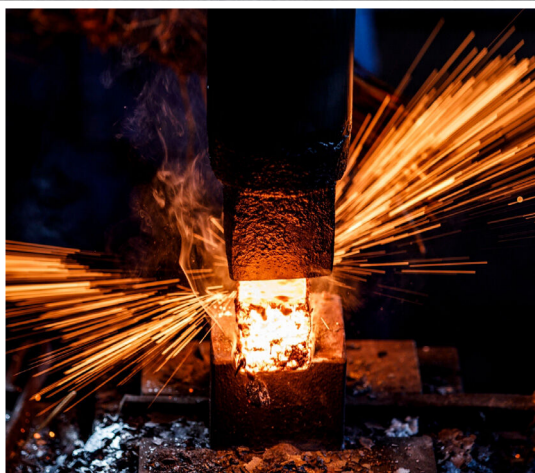
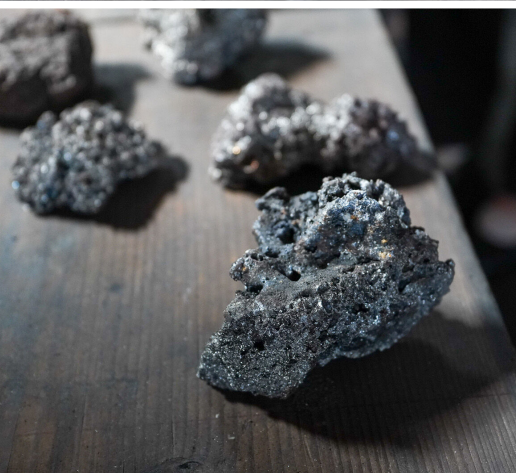
Season
Year-round



Price/Person
50,000~ JPY
For a group of 2,
interpreter fee included



Blades of Fire and Tradition: Forging Japanese Swords in Imari



- Witness a master swordsmith at work, surrounded by the roar of flames and the rhythm of clanging steel.
- Learn directly from Naomasa Nishimura about the craft's tradition, history, and ties to the Imari area.
- Summon your strength as you strike steel in a rare experience called *mizuheshi*.
- Compare authentic blades with replicas and discover the artistry in their curves, patterns, and refined details.

Step into the hidden village of Imari, once the home of the official kilns of the Nabeshima Domain in Saga. Here, enter the forge of master swordsmith, Naomasa Nishimura, who carries on the legacy of making Hizen blades - swords classified as some of the “Finest Masterpieces” of the Edo period.

Immerse yourself in traditional Japanese sword-making, a craft born from the powers of fire and earth. Watch as Mr. Nishimura works the flames and speak directly with him to gain a deeper understanding of Hizen blades and the historical ties between local ceramic production and swordsmithing. Participants will also have the rare opportunity to experience a part of the forging process themselves, engaging all senses in the spirit and culture of Japan. As an optional add-on, guests can have Mr. Nishimura engrave up to 4 Japanese characters onto a piece of Tamahagane steel, which can be taken home as a souvenir. (Separate fee applies)



Length
2.5 hours



Area
Imari, Saga



Group Size
1-4 people



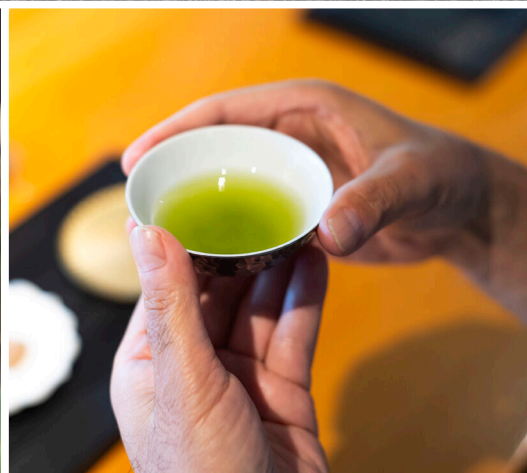
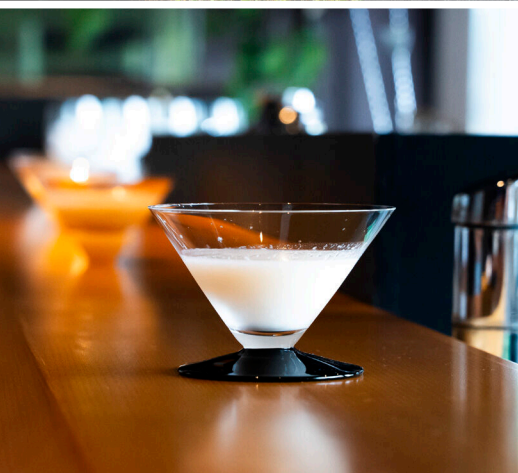
Season
Year-round
Not recommended in the
summer due to the heat



Price/Person
50,000~ JPY
For a group of 2,
interpreter fee included
+8,000 JPY for the add-on souvenir



The Transformation of Ureshino Tea: Experiencing Terroir and Flavor Through Vessels



- Explore tea fields passed down for generations on a tour led by Mr. Matsuda himself. Learn how terroir, soil, and climate affect the leaves and hear his personal philosophy on tea cultivation.
- Experience how serving tea in different vessels reveals new aromas and flavors.
- Enjoy Ureshino tea alongside traditional regional confections. Each pairing enhances the flavors, offering a glimpse into how tea culture is woven into everyday life and Japanese hospitality.

Join tea farmer Jiro Matsuda on a private tour of his Ureshino tea fields and learn firsthand about his cultivation methods and commitment to quality. Experience the aroma and terroir of the fields, then head to Chaya Jiro for a guided tasting of various teas. Using all five senses, discover how different vessels bring out unique dimensions and transform the teas' aroma and flavors.

Enjoy pairings with traditional regional confections and glimpse how tea culture is woven into everyday life. This immersive journey reveals the depth of Ureshino's tea culture and craftsmanship.



Length
2 hours



Area
Ureshino, Saga



Group Size
2-8 people
1 person can participate
for the price of 2



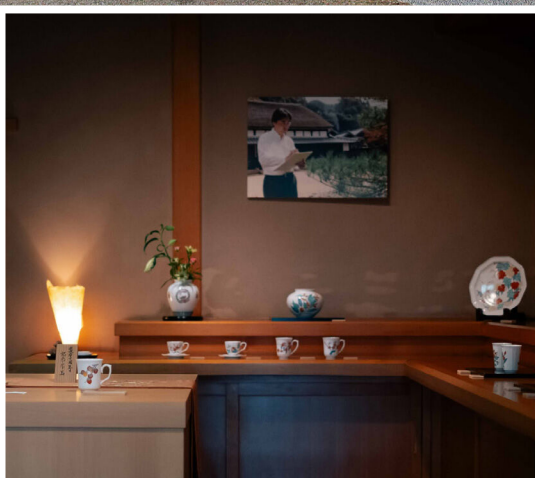
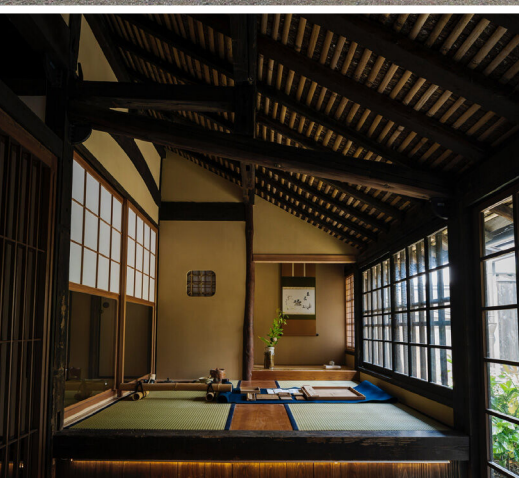
Season
Year-round
Excluding tea harvest season
(March-April)



Price/Person
50,000~ JPY
For a group of 2,
interpreter fee included



The Essence of Arita Porcelain: Evening at the Fukuchiyo Sake Auberge with Masters of Kakiemon and Imaemon Kilns



- Join an exclusive tour of Fukuchiyo Brewery led by a master brewer. Learn the process of creating award-winning Nabeshima sake and enjoy the brewery's authentic atmosphere.
- Dine with the current head of world-renowned Kakiemon or Imaemon kiln. Engage in direct conversation and hear the philosophy and artistry behind their creations.
- Enjoy a harmonious blend of cuisine, sake, and Arita ceramics as each dish is served on pieces crafted by revered Arita kilns.
- Savor the beautifully presented cuisine paired with Fukuchiyo's prized Nabeshima sake.
- Experience an unparalleled culinary experience where tradition and innovation converge.

At the exclusive Fukuchiyo Brewery auberge, which is limited to one group per night, enjoy a special evening hosted by the current head of a prestigious Arita kiln: Kakiemon Kiln or Imaemon Kiln. This program includes a private brewery tour with a master brewer (toji), followed by an exquisite dinner featuring dishes and sake served in masterfully crafted dishes. This unique experience allows guests to engage directly with world-renowned artisans and enjoy an an immersive "living art" experience where cuisine, sake, and ceramics blend in harmony.



Length

1 night/2 days



Area

Kashima, Saga



Group Size

2-4 people
1 person can participate
for the price of 2



Season

Year-round
Excluding Mon and Tue



Price/Person

3,000,000~ JPY
For a group of 2,
interpreter fee included