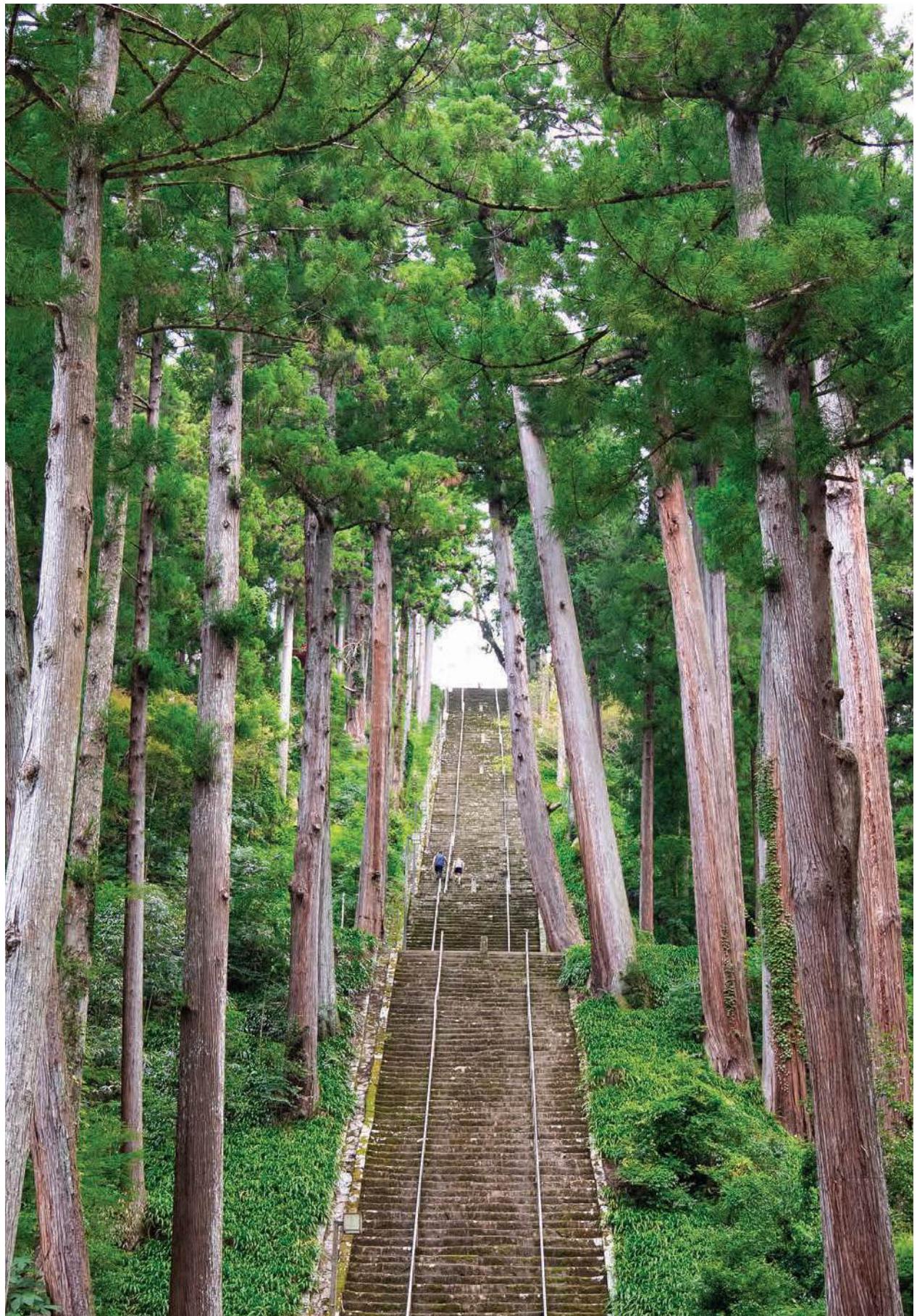




Timeless *Minobu*

A WELLNESS RETREAT IN A
HISTORIC BUDDHIST ENCLAVE

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ABOUT

Minobu

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Where Buddhist traditions flourish through traditional arts and crafts and delectable local cuisine.

Nestled in the heart of Yamanashi's viridescent countryside, Minobu is a revered Buddhist enclave, rich with spiritual significance and natural allure. Some three hours from central Tokyo, this peaceful temple town sits in a prime location with scenic views of Mount Minobu, which stands as one of the nation's three most sacred Buddhist peaks, alongside Wakayama's Koyasan and Kyoto's Hieizan.

Minobu's appeal is growing among travelers seeking a serene and mindful escape. Home to a vibrant community of artisans and performers, Minobu offers visitors an authentic and immersive glimpse of Japan's history and cultural tapestry. Here, travelers can delight in agricultural

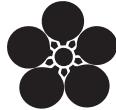


experiences and rejuvenating retreats that connect them with the historical significance of Buddhism in Japanese culture. A stay in Minobu can be enhanced with memorable wellness experiences, including stays in exclusive temple inns, private tours of the sacred Minobusan Kuonji Temple, the head temple of Nichiren Buddhism, exquisite *shojin ryori* Buddhist cuisine or *kaiseki* dinners prepared by a master chef, personalized interactions with traditional craftsmen and performing artists, and breathtaking helicopter tours over Mount Fuji.



WHERE TO STAY

Gyogakuin Kakurinbo



行学院観林房

A PLACE OF TIMELESS TRANQUILITY

Gyogakuin Kakurinbo is the most prestigious temple lodging in Minobu. This historic temple and *shukubo* (temple stay) is home to various cultural treasures, including a serene *shinji-ike* garden and remarkable artifacts. Temple guests can savor delicious vegetarian-friendly meals crafted from fresh, locally sourced ingredients, experience the warmth of genuine temple stay hospitality, and be captivated by vibrant performances by local artists. On-site traditional cultural experiences offer further connections to Japan's rich heritage, including trying on authentic wedding kimono, calligraphy, sutra copying, and *kintsugi*. Discover the timeless beauty and spiritual serenity of Gyogakuin Kakurinbo, where history, culture, and hospitality come together in perfect harmony.



SLEEP ON TATAMI

Kakurinbo offers multiple authentic and spacious tatami-matted rooms to comfortably accommodate solo travelers and large groups alike. Guests will feel instantly relaxed and refreshed in these traditional wood-inspired rooms with views of the outdoors, no matter the season.



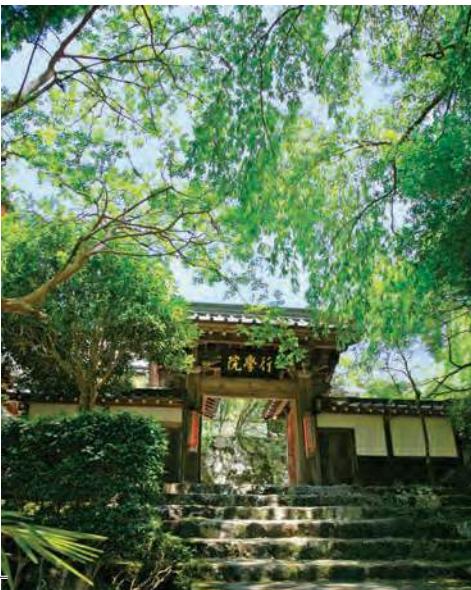
BATHE WITH A VIEW

Soak in privacy and style in a large indoor bath that looks out onto the temple's exquisite garden. The bath water is replenished daily and scented with wine bath salts produced locally in Yamanashi's Koshu Wine Valley. Yukata robes are provided as after-bath eveningwear.



TRY ON AUTHENTIC KIMONO

Authentic wedding kimonos are available for guests to try on. The experience offers a window into traditional Japanese dress and makes for memorable photos. Kakurinbo boasts an impressive collection of authentic wedding kimonos, each featuring vibrant and intricate designs.

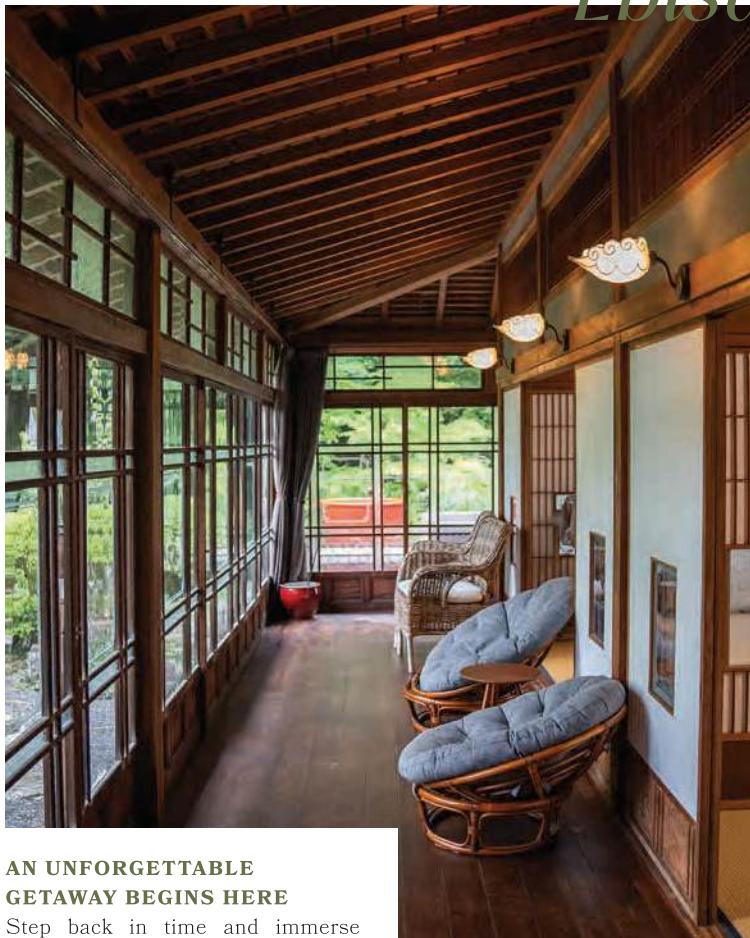




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Guest Villa Ebisuya



AN UNFORGETTABLE

GETAWAY BEGINS HERE

Step back in time and immerse yourself in the charm of the early Showa period (1926-1989) at Guest Villa Ebisuya, a beautifully restored private hot spring villa set beside a mountain stream. This architectural masterpiece offers a unique "museum stay" experience in which you can admire numerous cultural treasures and contemporary Yamanashi artworks. From Ebisuya's spacious wooden deck, enjoy breathtaking views of cherry blossoms in the spring and vibrant autumn foliage in the fall in a picturesque setting that changes with the seasons. Discover the perfect blend of history, nature, and luxury at Guest Villa Ebisuya, a sanctuary of tranquility and refined elegance surrounded by natural beauty.

迎賓館えびす屋



PRIVATE KITCHEN

Whether you're planning a private retreat, an intimate gathering, or an exclusive event, Guest Villa Ebisuya's private kitchen provides the perfect backdrop, complete with the option to host private parties featuring talented artists and chefs.





WHAT TO DO

Become Immersed in Art and Culture



With a rich history spanning 750 years, Minobu has long been a vibrant hub for traditional Japanese crafts and performing arts, and is a premier destination for authentic Japanese cultural experiences that have been cherished for centuries. Experience this artistry and dedication firsthand by immersing yourself in the workshops and performances of talented local artists.

CULTURAL EXPERIENCES



WASHI PAPER MAKING

Workshops hosted by local papermakers take guests through the step-by-step process of crafting Japanese traditional washi paper.



SEAL CARVING

Guided sessions invite guests to craft their own ink stamp, a keepsake and symbol of authenticity and identity.



AMEHATA INKSTONE CRAFTING

Guests can try their hand at making inkstones in Amehata, a Yamanashi village famed for its skilled craftsmen and historical roots.

HANDS-ON CRAFTS



KINTSUGI

This ancient practice of repairing broken pottery with gilded lacquer transforms pieces into uniquely beautiful works of art.



BUDDHA CARVING

Small woodcarvings can be crafted in workshops held by resident sculptors of Buddhist statues and trinkets.



CALLIGRAPHY

Under the direct guidance of a shodo master, you will learn to write classic Japanese characters stroke by stroke.



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Nourish Your Body and Mind

PERFORMANCES



GAGAKU

Minobusan University's Gagaku ensemble performs Japan's oldest form of classical music to guests in several locations, including Kakurinbo and Ebisuya.



TAIKO

Watch and actively participate in live taiko sessions performed by expert drummers local to the Minobu area.



NOH

Performances of Noh invite audiences to witness the depth and elegance of traditional Japanese theater through retellings of popular folklore and history.

The historic use of vegetarian cuisine in Japan has cultivated a deep appreciation for soybeans as a vital source of protein. A variety of dishes, including *yuba* (tofu skin), miso, soy sauce, and *natto* (fermented soybeans), highlight the versatility of this staple ingredient. With its significant temperature variations, Minobu's climate has produced the remarkable Akebono soybean, which is twice the size of a regular soybean and has a pronounced sweetness and delicate texture. Grown exclusively in the Minobu area, the Akebono soybean is recognized as a GI (Geographical Indication) registered agricultural product by the Ministry of Agriculture, Forestry and Fisheries. Experience the unique opportunity of harvesting these soybeans alongside a local farmer, with the added pleasure of enjoying freshly picked and boiled edamame in the heart of rural Japan.





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SCAN FOR INQUIRIES