

Kyoto  
Imobo Hiranoya Honke

The restaurant burned to the ground, but this is a box, containing an ink sketch of Kumezō Kitamura, the 11th generation ancestor who revived the family fortunes, was rescued from the fire (calligraphy by Kaishu Matsuura and Isao Kurata). The box has scorched marks on the outside, and the sketch itself has water stains.



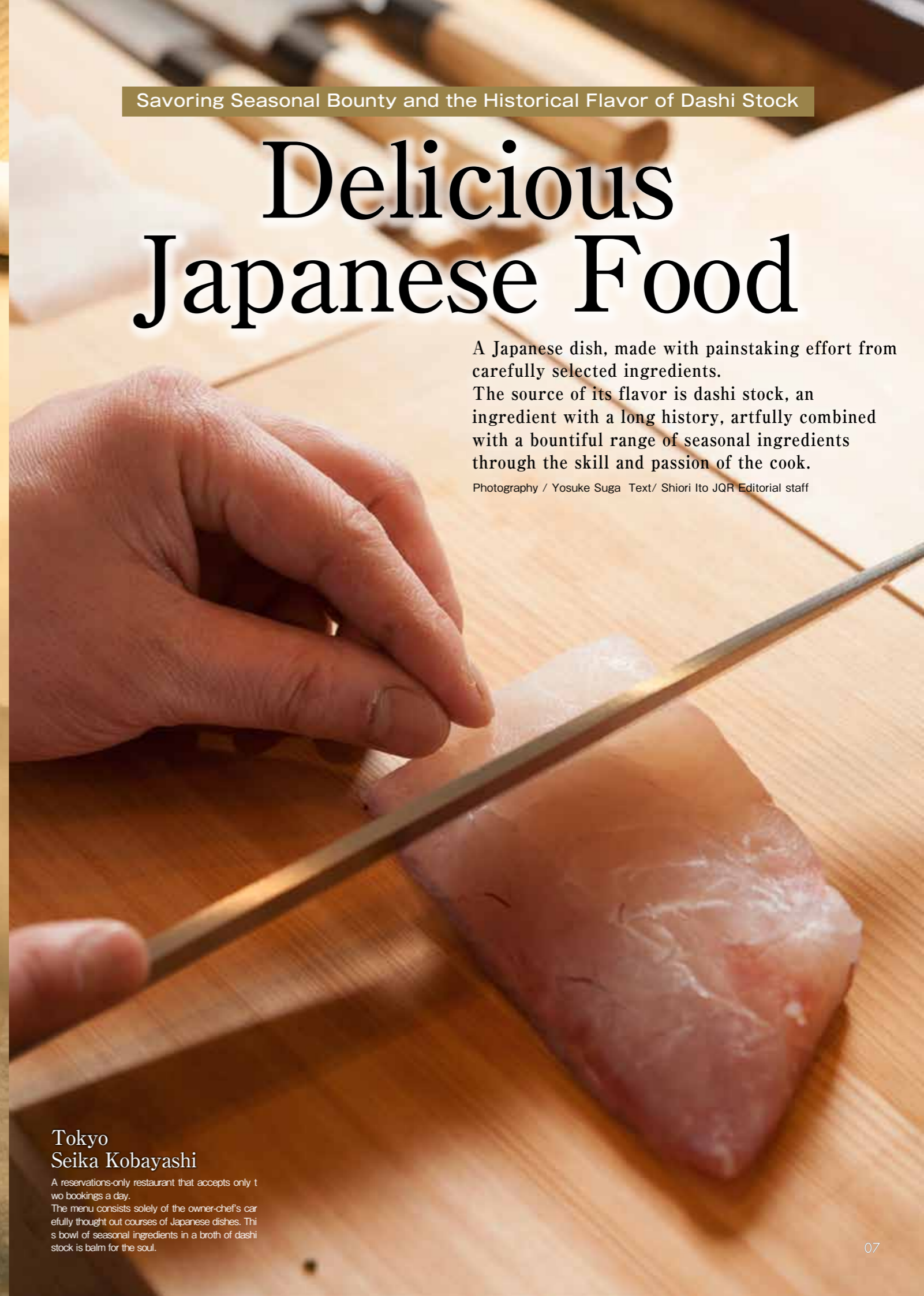
Savoring Seasonal Bounty and the Historical Flavor of Dashi Stock

# Delicious Japanese Food

A Japanese dish, made with painstaking effort from carefully selected ingredients.

The source of its flavor is dashi stock, an ingredient with a long history, artfully combined with a bountiful range of seasonal ingredients through the skill and passion of the cook.

Photography / Yosuke Suga Text/ Shiori Ito JQR Editorial staff



Tokyo  
Seika Kobayashi

A reservations-only restaurant that accepts only two bookings a day. The menu consists solely of the owner-chef's carefully thought out courses of Japanese dishes. This bowl of seasonal ingredients in a broth of dashi stock is balm for the soul.